BUNN

2014 PRODUCT CATALOG

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Bunn-O-Matic® Corporation

A HISTORY OF INNOVATION AND COMMITMENT

Understanding and responding to customer requirements has always been important to the Bunn-O-Matic Corporation (BUNN®). Today, BUNN is a global partner you can count on for profitable, reliable beverage equipment and outstanding post-purchase support wherever customers are served.

We are driven by commitment to delivering the highest possible quality beverage in each cup, every time. With thousands of loyal commercial and home product customers, the BUNN brand is synonymous with honesty, integrity, courtesy and total value, all of which work together to uphold the company's brand promise, **A Partner You Can Count On®**.

The global headquarters are located in Springfield, Illinois, USA, where the company strives for total customer satisfaction through superior equipment and unmatched service with support from facilities in Iowa, the New York metro area, California, as well as in Mexico, Canada, United Kingdom, Germany, China, Hong Kong, and Brazil.

CATALOG ICON LEGEND

International models available

BUNN Innovation

Detailed descriptions available on page 83.

Models listed as 120/208V or 120/240V require 3 wires plus ground (2 hot, 1 neutral, ground) and must be connected to 208V service and 240V service, respectively. Please refer to the installation manual for more information.

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THE HOME BREWER COLLECTION

DISCOVER YOUR PERFECT CUP AT HOME

velocity brew®

Our traditional fast brewer always ready to deliver flavorful hot coffee in about 3 miuntes.

phase brew®

New programmable 6-minute heating & 4-minute brewing phase to ensure proper water temperature and contact time for best results.

my café® mcu

A versitile single serve solution delivers cafe quality coffee & tea with cartridges, pods, ground coffee and tea bags.

trifecta® mb

Uses BUNN exclusive air infusion® techology to produce a deep, amplified beverage.

BUNN®

IT'S OUR MISSION TO HELP YOU BREW, AND ENJOY, YOUR PERFECT CUP.

Experience MY CAFÉ®

Quality and Choice in Single Serve Brewing

My Café MCO

My Café MCR

My Café® Cartridge Brewers

Commercial-grade, single serve cartridge system engineered to deliver great results in the cup

MY CAFÉ MCO

- Ideal for office and small business environments
- Dispense sizes from 4-16oz (118-473mL), adjustable in 0.25oz increments
- Engineered to achieve industry recognized brewing temperatures and to utilize a unique water jet extraction process, delivering quality results in the cup
- Touchscreen interface allows user to customize brew settings for coffee, tea, cocoa, and hot water dispense
- Flip tray accommodates wide range of cup and travel mug sizes
- Automatic water fill
- Automatic ejection of brewed cartridges and internal waste storage for 25+ cartridges
- USB programming: easily update software, import/export recipe settings, import custom logo
- Designed to be compliant with ADA self service requirements

MY CAFÉ MCR

- Compact size
- Pourover unit requires no plumbing (optional kit for connecting water line for automatic water fill)

Description				Capacity	Electrical	Spec Sheet
Model	**Product #**	**Type**	**High Altitude**	**8oz (236mL) cups/hour**	**Volts**	**Web Link**
MCO	4450.0000	automatic	n/a	60	120	A7.7
MCR	44600.0000	pourover	n/a	60	120	A7.6

ACCESSORIES

Merchandiser and 1 Rack Assembly

Rack Assembly

My Café AP

My Café Pourover

My Café Automatic

My Café® Pod Brewers

Commercial-grade, single serve pod system engineered to deliver great results in the cup

MY CAFÉ AP

- Ideal for office or small business environments
- Brews up to 16oz (473mL) in less than a minute
- Control extraction utilizing pulse brew technology with BrewMETER®
- Integrated cup booster allows for 5" or 8" cup
- Pod bin and drip tray can be modified for under-counter disposal of pods

MY CAFÉ POUROVER OR AUTOMATIC

- Brew 4-12oz (118-355mL) to preferred strength by adjusting the portion/volume control
- Pod drawer works with pods from 45 to 61mm
- Easy to use and maintain with a removable water reservoir, a drawer-style pod holder (2 included) and dishwasher safe components

Description					Capacity	Electrical	Spec Sheet
Model	**Product #**	**Type**	**Wrap**	**High Altitude**	**8oz (236mL) cups/hour**	**Volts**	**Web Link**
My Café AP	42300.0000	automatic	no	n/a	60	120	A7.3
My Café AP	42300.0001	automatic	yes	n/a	60	120	A7.3
MCP	35400.0003	pourover	n/a	no	60	120	A7.1
MCP	35400.0004	pourover	n/a	yes	60	120	A7.1
MCA	35400.0009	automatic	n/a	n/a	60	120	A7.2
Merchandiser	39501.0001	n/a	n/a	n/a	n/a	n/a	A7.4
Rack Assembly	39502.0001	n/a	n/a	n/a	n/a	n/a	A7.4

air infusion®

trifecta® Air Infusion® Brewer

Tech-enabled, barista-crafted single cup brewer that heightens the quality of coffee and tea

TRIFECTA BREWING PHASES

1. Wetting: The saturation of the coffee grounds and specialty loose leaf tea can be controlled to get the percentage of water and pause appropriate for the selected varieties.
2. Extraction: Air is injected into a pressurized chamber so that the grounds are agitated using Air Infusion technology. The result: uniformity of extraction and a complex beverage that will be enjoyed by coffee and tea enthusiasts.
3. Hydrolysis: Air presses the beverage through a permanent metal screen that filters out coffee grounds or tea leaves while preserving oils and aromatics for a deep-bodied, unique flavor experience.

» trifectaexperience.com

Description			Electrical	Spec Sheet
Model	**Product #**	**Finish**	**Volts**	**Web Link**
trifecta	41200.0000	silver	120	A7.5
trifecta	41200.0005	white	120	A7.5
trifecta	41200.0006	black	120	A7.5

Related Product: trifecta grinder, page 36

brewed coffee

A10

VP17-1

VP17-3

VP17-2

VP17-3

Pourover Decanter Brewers – A10, VP17

Ideal simple switch control office coffee service that does not require plumbing or special wiring. Add cold water and brewing begins immediately.

A10

- Includes 50oz decanter
- Low profile height for under-cabinet use

VP17

- One, two or three separately controlled warmers
- Three warmer models include 3 lower or 2 upper/1 lower configuration options
- VP17-1 and VP17-3 (lower) models have low profile height for under-cabinet use
- Stainless or black finish

Decanters sold separately unless noted; see Server Solutions starting page 68.

Description						Paper Filter	Capacity	Electrical	Spec Sheet
Model	Product #	Finish	Warmers	Includes Decanter	Sprayhead	BUNN #	8oz (236mL) cups/hour	Volts	Web Link
A10	21250.0000	black	1 lower	yes	one piece	20106.0000	46	120	A5.6
VP17-1	13300.0001	stainless	1 lower	no	one piece	20115.0000	60	120	A5.3
VP17-1	13300.0011	black	1 lower	no	one piece	20115.0000	60	120	A5.3
VP17-2	13300.0002	stainless	1 upper/1 lower	no	one piece	20115.0000	60	120	A5.4
VP17-2	13300.0012	black	1 upper/1 lower	no	one piece	20115.0000	60	120	A5.4
VP17-3	13300.0003	stainless	3 lower	no	one piece	20115.0000	60	120	A5.5
VP17-3	13300.00113	black	3 lower	no	one piece	20115.0000	60	120	A5.5
VP17-3	13300.0004	stainless	2 upper/1 lower	no	one piece	20115.0000	60	120	A5.5

VPS

VPR

Pourover Decanter Brewers – VPS, VPR

Ideal simple switch control office coffee service that does not require plumbing or special wiring. Add cold water and brewing begins immediately.

- Two or three separately controlled warmers
- Side-to-side design rests against wall, freeing countertop space
- Black finish

Decanters sold separately unless noted; see Server Solutions starting page 68.

Description						Paper Filter	Capacity	Electrical	Spec Sheet
Model	Product #	Finish	Warmers	Includes 2 Decanters	Sprayhead	BUNN #	8oz (236mL) cups/hour	Volts	Web Link
VPS	04275.0031	black	1 upper/2 lower	no	one piece	20115.0000	62	120	A5.2
VPR	33200.0000	black	1 upper/1 lower	no	one piece	20115.0000	62	120	A5.1
VPR	33200.0015	black	1 upper/1 lower	glass	one piece	20115.0000	62	120	A5.1
VPR	33200.0002	black	1 upper/1 lower	Easy Pour	one piece	20115.0000	60	120	A5.1

VPR-APS

VPR-TC

Pourover Thermal Brewers – VPR

Add water and immediately brew into portable insulated servers that hold coffee at optimal temperature

VPR-APS

- Accommodates 1.9-3.0L airpots easily transported to remote meetings rooms, breakfast bars, and coffee stations without electrical hookup
- Side-to-side design rests against wall, freeing countertop space
- Black finish

VPR-TC

- Brew directly into 64oz (1.9L) thermal carafe with brew-thru lid
- Side-to-side design rests against wall, freeing countertop space
- Black finish

⚠ *Servers sold separately unless noted; see Server Solutions starting page 68.*

Description						Paper Filter	Capacity	Electrical	Spec Sheet
Model	Product #	Finish	Includes 2.2L Airpot	Funnel Type	Sprayhead	BUNN #	8oz (236mL) cups/hour	Volts	Web Link
VPR-APS	33200.0010	black	no	plastic	one piece	20115.0000	60	120	A5.7
VPR-APS	33200.0014	black	yes	plastic	one piece	20115.0000	60	120	A5.7
VPR-TC	33200.0015	black	no	plastic	one piece	20115.0000	60	120	A5.8

CW15 - APS

CW15-TC

Pourover Thermal Brewers – CW

Add water and immediately brew into portable insulated servers that hold coffee at optimal temperature

CW15-APS

- Brew directly into 1.9-2.5L airpots easily transported to remote meetings rooms, breakfast bars, and coffee stations without electrical hookup
- Choose from black plastic or Gourmet C funnel type

CW15-TC

- Brew directly into 64oz (1.9L) thermal carafes with brew-thru lid up to 8.5" (21.6cm) tall
- Space-saving height and narrow footprint

Servers sold separately unless noted; see Server Solutions starting page 68.

Description					Paper Filter	Capacity	Electrical	Spec Sheet
Model	Product #	Finish	Funnel Type	Sprayhead	BUNN #	8oz (236mL) cups/hour	Volts	Web Link
CW15-APS	23001.0000	stainless	plastic	one piece	20115.0000	62	120	A3.1
CW15-APS	23001.0062	stainless	Gourmet C	one piece	20157.0001	62	120	A3.1
CW15-TC	23001.0040	stainless	plastic	one piece	20115.0000	62	120	A3.13

AXIOM RFID DV-3 DBC
(2 upper, 1 lower)

AXIOM RFID DV-3
(3 lower)

AXIOM® RFID with BrewWISE® DBC®

Medium volume brewing solution with RFID serving tracker, BrewWISE recipe management and Digital Brewer Control for precise extraction control

- RFID Coffee Server Management technology automatically tracks and communicates the age of brewed coffee
- Coffee extraction controlled with programmable features
- BrewWISE intelligence means compatible grinders and a Smart Funnel® can be programmed one time to manage repeated brewing cycles from start to finish
- Large 200oz (5.9L) tank provides back-to-back brewing capacity
- Works with glass decanters with replaceable RFID chip collar or thermal carafes (automatic warmer shut-off when glass RFID decanter is removed from plate or freshness expires -or- warmers disable when thermal RFID decanters used)
- Glass and thermal RFID decanters can be used interchangeably on same machine to respond to peak/nonpeak serving periods
- Commercial plumbing configuration and electrical hookup required

Servers sold separately unless noted; see Server Solutions starting page 68.

Description						Paper Filter	Capacity	Electrical	Spec Sheet
Model	Product #	Finish	Warmers	Funnel Type	Sprayhead	BUNN #	8oz (236mL) cups/hour	Volts	Web Link
AXIOM-DV-3 RFID	38700.0076	stainless	2 upper/ 1 lower	stainless	one piece	20115.0000	67	120	A1.6b
							120	120/208	
							120	120/240	
AXIOM-DV-3 RFID	38700.0080	stainless	3 lower	stainless	one piece	20115.0000	67	120	A1.6c
							120	120/208	
							120	120/240	

Models listed as 120/208V or 120/240V require 3 wires plus ground (2 hot, 1 neutral, ground) and must be connected to 208V service and 240V service, respectively. Please refer to the installation manual for more information.

AXIOM-DV-3
(2 upper, 1 lower)

AXIOMP-DV-3
(pourover feature)

AXIOM-15-3
(3 lower)

AXIOM® DBC®

Medium volume brewing solution with Digital Brewer Control for precise extraction control

- Coffee extraction controlled with programmable features
- Large 200oz (5.9L) tank provides back-to-back brewing capacity
- Dual voltage model available; can operate at 120V/15 amp or 120/208-240V/20 amp
- Commercial plumbing configuration and electrical hookup required

⚠ *Servers sold separately unless noted; see Server Solutions starting page 68.*

Description						Paper Filter	Capacity	Electrical	Spec Sheet
Model	Product #	Pourover Feature	Warmers	Funnel Type	Sprayhead	BUNN #	8oz (236mL) cups/hour	Volts	Web Link
AXIOM-15-3	38700.0000	no	2 upper/ 1 lower	plastic	one piece	20115.0000	67	120	A1.4a
AXIOM-15-3	38700.0002	no	3 lower	plastic	one piece	20115.0000	67	120	A1.4a
AXIOM-35-3	38700.0003	no	3 lower	plastic	one piece	20115.0000	120	120/240	A1.5a
AXIOM-DV-3	38700.0008	no	2 upper/ 1 lower	plastic	one piece	20115.0000	67	120	A1.6a
							120	120/208	
							120	120/240	
AXIOM-DV-3	38700.0009	no	3 lower	plastic	one piece	20115.0000	67	120	A1.6a
							120	120/208	
							120	120/240	
AXIOMP-DV-3	38700.0023	yes	2 upper/ 1 lower	plastic	one piece	20115.0000	67	120	A1.6a
							120	120/208	
							120	120/240	

Models listed as 120/208V or 120/240V require 3 wires plus ground (2 hot, 1 neutral, ground) and must be connected to 208V service and 240V service, respectively. Please refer to the installation manual for more information.

CWTF
(includes faucet)

CWT
(faucet not included)

Automatics with Upper Warmers

(CWTF only)

Medium volume brewing solution with simple switch controls

- CWTF models feature hot water faucet and pourover backup on all models
- CWT models do not include a faucet
- CWTF15-3 and CWTF35-3 have plastic or stainless funnel options
- Dual voltage model available. Can operate at 120V/15 amp or 120/208-240V/20 amp

Servers sold separately unless noted; see Server Solutions starting page 68.

Description						Paper Filter	Capacity	Electrical	Spec Sheet
Model	Product #	Faucet	Warmers	Funnel Type	Sprayhead	BUNN #	8oz (236mL) cups/hour	Volts	Web Link
CWT15	12950.0356	no	2 upper/ 1 lower	stainless	one piece	20115.0000	62	120	A1.1
CWTF15	12950.0211	yes	1 upper/ 1 lower	plastic	one piece	20115.0000	62	120	A1.1
CWTF15-3	12950.0213	yes	2 upper/ 1 lower	plastic	one piece	20115.0000	62	120	A1.1
CWTF15-3	12950.0217	yes	2 upper/ 1 lower	stainless	one piece	20115.0000	62	120	A1.1
CWTF20-3	12950.0283	yes	2 upper/ 1 lower	stainless	one piece	20115.0000	81	120	A1.1
CWTF35-3	12950.0253	yes	2 upper/ 1 lower	plastic	one piece	20115.0000	120	120/240	A1.1
CWTF35-3	12950.0261	yes	2 upper/ 1 lower	stainless	one piece	20115.0000	120	120/240	A1.1
CWTF-DV	12950.0410	yes	2 upper/ 1 lower	stainless	one piece	20115.0000	62	120	A1.3
							104	120/208	
							120	120/240	

Models listed as 120/208V or 120/240V require 3 wires plus ground (2 hot, 1 neutral, ground) and must be connected to 208V service and 240V service, respectively. Please refer to the installation manual for more information.

CWTF

CRTF

Automatics with Lower Warmers

(CWTF only)

Medium volume brewing solution with simple switch controls

- Low profile for under-cabinet placement
- CWT models do not include faucet
- CWTF and CRTF models feature hot water faucet and pourover backup on all models
- CRTF has five separately controlled warmers
- Dual voltage model available. Can operate at 120V/15 amp or 120/208-240V/20 amp

Servers sold separately unless noted; see Server Solutions starting page 68.

Description						Paper Filter	Capacity	Electrical	Spec Sheet
Model	Product #	Faucet	Warmers	Funnel Type	Sprayhead	BUNN #	8oz (236mL) cups/hour	Volts	Web Link
CWT15-3	12950.0112	no	3 lower	plastic	one piece	20115.0000	62	120	A1.2
CWTF15	12950.0293	yes	1 lower	plastic	one piece	20115.0000	62	120	A1.2
CWTF15	12950.0298	yes	3 lower left	plastic	one piece	20115.0000	62	120	A1.2
CWTF15-3	12950.0212	yes	3 lower	plastics	one piece	20115.0000	62	120	A1.2
CWTF15-3	12950.0216	yes	3 lower	stainless	one piece	20115.0000	62	120	A1.2
CWTF35-3	12950.0252	yes	3 lower	plastic	one piece	20115.0000	120	120/240	A1.2
CWTF-DV	12950.0409	yes	3 lower	stainless	one piece	20115.0000	62	120	A1.3
							107	120/208	
							120	120/240	
CRTF-35	13250.0023	yes	5 lower	plastic	one piece	20115.0000	120	120/240	A1.7
CRTF-35	13250.0025	yes	5 lower	stainless	one piece	20115.0000	120	120/240	A1.7

Models listed as 120/208V or 120/240V require 3 wires plus ground (2 hot, 1 neutral, ground) and must be connected to 208V service and 240V service, respectively. Please refer to the installation manual for more information.

CWTF 0/6

CWTF 2/2

AXIOM DBC 0/6

AXIOM DBC 4/2

Twin Brewhead Systems

CWTF

- Uses simple switch controls
- Pourover feature on both sides
- Four or six individually controlled warmers available in choice of all lower or upper/lower design

AXIOM DBC

- Coffee extraction controlled with programmable features
- Electronic diagnostics and built-in tank drain make service easier
- Six individually controlled warmers available in choice of all lower or upper/lower design

⚠ *Servers sold separately unless noted; see Server Solutions starting page 68.*

Description						Paper Filter	Capacity	Electrical	Spec Sheet
Model	Product #	Legs	Warmers	Funnel Type	Sprayhead	BUNN #	8oz (236mL) cups/hour	Volts	Web Link
CWTF 2/2 Twin	23400.0001	no	2 upper/ 2 lower	stainless	one piece	20115.0000	240	120/240	A1.9
CWTF 4/2 Twin	23400.0011	no	4 upper/ 2 lower	stainless	one piece	20115.0000	240	120/240	A1.9
CWTF 0/6 Twin	23400.0020	4" nickel	6 lower	stainless	one piece	20115.0000	240	120/240	A1.8
AXIOM 4/2 Twin	28700.0014	no	4 upper/ 2 lower	stainless	one piece	20115.0000	240	120/208-240	A1.9b
AXIOM 0/6 Twin	38700.0015	4" black	6 lower	stainless	one piece	20115.0000	240	120/208-240	A1.8b

Models listed as 120/208V or 120/240V require 3 wires plus ground (2 hot, 1 neutral, ground) and must be connected to 208V service and 240V service, respectively. Please refer to the installation manual for more information.

OL / OT

RL / RT
(RT Shown)

Stainless Automatics

(RL only)

OL/OT

- Two separately controlled warmers
- OL models designed to function well in low or uneven water pressure situation and can also be operated as a pourover unit
- Faucet kit available

RL/RT

- Five separately controlled warmers
- Newer models available with faucet; faucet kits available for existing models
- RL models designed to function well in low water pressure situations and can also be operated as a pourover unit

Servers sold separately unless noted; see Server Solutions starting page 68.

Description						Paper Filter	Capacity	Electrical	Spec Sheet
Model	Product #	Faucet	Warmers	Funnel Type	Sprayhead	BUNN #	8oz (236mL) cups/hour	Volts	Web Link
OL 20	20820.0001	no	2	stainless	one piece	20115.0000	96	120	A1.13
OL 35	20820.0002	no	2	stainless	one piece	20115.0000	120	120/240	A1.13
OT15	20830.0000	no	2	stainless	one piece	20115.0000	67	120	A1.11
OT 20	20830.0001	no	2	stainless	one piece	20115.0000	84	120	A1.11
RT	20835.0000	no	5	stainless	one piece	20115.0000	120	120/240	A1.12
RTF	20835.0004	no	5	stainless	one piece	20115.0000	120	120/240	A1.12
RL 35	20825.0000	yes	5	stainless	one piece	20115.0000	120	120/240	A1.14

Models listed as 120/240V must be connected to 240V electrical service respectively. Please refer to the installation manual or bunn.com/voltage for more information.

VLPF

Side-by-Side Low Profile Automatic

- Makes good use of under-cabinet space with low profile height of 17.4″ (44.2cm)
- Faucet included
- Two individually controlled warmers

Servers sold separately unless noted; see Server Solutions starting page 68.

Description						Paper Filter	Capacity	Electrical	Spec Sheet
Model	Product #	Faucet	Warmers	Funnel Type	Sprayhead	BUNN #	8oz (236mL) cups/hour	Volts	Web Link
VLPF	07400.0005	yes	2	plastic	one piece	20115.0000	62	120	A1.10

SRU - Single

U3 - Twin

Urns

SRU SINGLE

- Large water tank holds over 10gal (37.9L)
- Use faucet to draw off hot water during brewing cycle without affecting delivery of coffee
- Ideal for use with BUNN GPR portable servers and warmer stands *(page 75)*

U3 TWIN

- Large water tank holds over 20gal (75.7L)

Description						Paper Filter	Capacity	Electrical	Spec Sheet
Model	Product #	Faucet	Warmers	Funnel Type	Sprayhead	BUNN #	8oz (236mL) cups/hour	Volts	Web Link
SRU	06325.0001	yes	2	plastic	urn	20109.0000	182	120/208	A4.1
SRU	06325.0002	yes	2	plastic	urn	20109.0000	182	120/240	A4.1
U3	20500.0000	yes	2	plastic	urn	20109.0000	260	120/208	A4.2
U3	20500.0001	yes	2	plastic	urn	20109.0000	300	120/240	A4.2

Models listed as 120/208V or 120/240V require 3 wires plus ground (2 hot, 1 neutral, ground) and must be connected to 208V service and 240V service, respectively. Please refer to the installation manual for more information.

BrewWISE Single TF
(stainless finish)

BrewWISE Single TF
(black finish)

BrewWISE
Recipe Writer

ThermoFresh® BrewWISE® DBC® - Single

Digital Brewer Control provides precise extraction control and portable insulated ThermoFresh servers hold beverages at optimum flavor profile without requiring the energy consumption of traditional warming plates

- Simplify installation, calibration and use by creating coffee recipe cards and dedicated funnels with the Recipe Writer using your PC *(U.S. and English MS Windows® compatible)*
- Variable by-pass controls coffee strength
- BrewWISE intelligence means compatible grinders and a Smart Funnel® can be programmed one time to manage repeated brewing cycles from start to finish
- Compatible with BUNNlink®

Servers sold separately unless noted; see Server Solutions starting page 68.

Description						Paper Filter	Capacity	Electrical	Spec Sheet
Model	Product #	Finish	Funnel Locks	Funnel Type	Sprayhead	BUNN #	8oz (236mL) cups/hour	Volts	Web Link
Single TF DBC	34800.0000	stainless	yes	Smart	three piece	20138.1000	182	120/240	A2.11
Single TF DBC	34800.0002	stainless	no	Smart	three piece	20138.1000	182	120/208	A2.11
Single TF DBC	34800.0003	stainless	yes	Smart	three piece	20138.1000	182	120/208	A2.11
Single TF DBC	34800.0004	black	no	Smart	three piece	20138.1000	182	120/240	A2.11
Single TF DBC	34800.0001	black	yes	Smart	three piece	20138.1000	182	120/240	A2.11
Single TF DBC	34800.0008	black	yes	Smart	three piece	20138.1000	104	120	A2.11
Single TF DBC	34800.0017	stainless	yes	Smart	three piece	20138.1000	104	120	A2.11
Recipe Writer	34444.0000	n/a	n/a	n/a	n/a	n/a	n/a	120	A2.19
Recipe Transfer Card	34447.0000	n/a	n/a	n/a	n/a	n/a	n/a	n/a	A2.19
Transfer-Ad Card	34448.0000	n/a	n/a	n/a	n/a	n/a	n/a	n/a	A2.19

Models listed as 120/208V or 120/240V require 3 wires plus ground (2 hot, 1 neutral, ground) and must be connected to 208V service and 240V service, respectively. Please refer to the installation manual for more information.

BrewWISE Dual TF
(black finish)

BrewWISE DualTF
(stainless finish)

BrewWISE
Recipe Writer

ThermoFresh® BrewWISE® DBC®- Dual

Digital Brewer Control provides precise extraction control and portable insulated ThermoFresh servers hold beverages at optimum flavor profile without requiring the energy consumption of traditional warming plates

- Same functionality as models on page 18 but Dual models increase brewing capacity

Servers sold separately unless noted; see Server Solutions starting page 68.

Description						Paper Filter	Capacity	Electrical	Spec Sheet
Model	Product #	Finish	Funnel Locks	Funnel Type	Sprayhead	BUNN #	8oz (236mL) cups/hour	Volts	Web Link
Dual TF DBC	34600.0000	stainless	yes	Smart	three piece	20138.1000	302	120/240	A2.12
Dual TF DBC	34600.0001	black	yes	Smart	three piece	20138.1000	302	120/240	A2.12
Dual TF DBC	34600.0002	stainless	no	Smart	three piece	20138.1000	302	120/240	A2.12
Dual TF DBC	34600.0003	black	no	Smart	three piece	20138.1000	302	120/240	A2.12
Dual TF DBC	34600.0004	stainless	no	Smart	three piece	20138.1000	260	120/208	A2.12
Dual TF DBC	34600.0005	black	no	Smart	three piece	20138.1000	260	120/208	A2.12
Dual TF DBC	34600.0006	stainless	yes	Smart	three piece	20138.1000	260	120/208	A2.12
Dual TF DBC	34600.0007	black	yes	Smart	three piece	20138.1000	260	120/208	A2.12
Recipe Writer	34444.0000	n/a	n/a	n/a	n/a	n/a	n/a	120	A2.19
Recipe Transfer Card	34447.0000	n/a	n/a	n/a	n/a	n/a	n/a	n/a	A2.19
Transfer-Ad Card	34448.0000	n/a	n/a	n/a	n/a	n/a	n/a	n/a	A2.19

Models listed as 120/208V or 120/240V require 3 wires plus ground (2 hot, 1 neutral, ground) and must be connected to 208V service and 240V service, respectively. Please refer to the installation manual for more information.

ICB-DV

ICB-Twin

Infusion Series® BrewWISE® DBC® Coffee

Achieve a variety of flavor profiles and batch options in a single unit

- Three brew buttons for 3 separate brewing profiles; 2 programmable switches for full and half batches
- Brew into 2.5-3.8L airpots 1gal and 1.5gal ThermoFresh® servers without stand
- Large 3gal (11.36L) tank
- Dual voltage adaptable; can operate at 120V/15amp or 208-240V/20amp
- Hot water faucet kit included to allow for mounting on side of trunk or on upper control panel
- BrewWISE intelligence means compatible grinders and a Smart Funnel® can be programmed one time to manage repeated brewing cycles from start to finish
- Compatible with BUNNlink®

ICB-TWIN

- Double the options for brewing profiles and batch control
- Large 5.6gal (21.2L) tank provides back-to-back brewing capacity

Servers sold separately unless noted; see Server Solutions starting page 68.

Description					Paper Filter	Capacity	Electrical	Spec Sheet
Model	Product #	Finish	Funnel Type	Sprayhead	BUNN #	8oz (236mL) cups/hour	Volts	Web Link
ICB-DV	36600.0000	stainless	stainless	lime tolerant	20138.1000	80	120	A3.5
						136	120/208	
						189	120/240	
ICB-DV	36600.0004	black	stainless	lime tolerant	20138.1000	80	120	A3.5
						136	120/208	
						189	120/240	
ICB-DV	36600.0014	stainless	stainless	lime tolerant	20138.1000	80	120	A3.5
						136	120/208	
						189	120/240	
ICB Twin	37600.0002	stainless	stainless	lime tolerant	20138.1000	280	120/208	A3.5a
ICB Twin	37600.0004	black	stainless	lime tolerant	20138.1000	280	120/240	A3.5a

Models listed as 120/208V or 120/240V require 3 wires plus ground (2 hot, 1 neutral, ground) and must be connected to 208V service and 240V service, respectively. Please refer to the installation manual for more information.

ICB-DV Tall

ICB-Twin Tall

Infusion Series® BrewWISE® DBC® Coffee - Tall

Achieve a variety of flavor profiles and batch options in a single unit

TALL MODEL

- Same functionality as models on page 21, but tall models are designed to brew into 1gal and 1.5gal (3.8L and 5.7L) ThermoFresh® servers with stand
- Hot water faucet kit included to allow for mounting on side of trunk or on upper control panel

Servers sold separately unless noted; see Server Solutions starting page 68.

Description					Paper Filter	Capacity	Electrical	Spec Sheet
Model	Product #	Finish	Funnel Type	Sprayhead	BUNN #	8oz (236mL) cups/hour	Volts	Web Link
ICB-DV Tall	36600.0005	stainless	smart	lime tolerant	20138.1000	80	120	A3.5b
						136	120/208	
						189	120/240	
ICB Twin Tall	37600.0011	stainless	smart	lime tolerant	20138.1000	280	120/240	A3.5c

Models listed as 120/208V or 120/240V require 3 wires plus ground (2 hot, 1 neutral, ground) and must be connected to 208V service and 240V service, respectively. Please refer to the installation manual for more information.

AXIOM-DV-TC

AXIOM-DV-APS

AXIOM Twin APS

AXIOM® Thermal

(Single airpot brewers only)

Medium volume brewing solution featuring Digital Brewer Control for precise extraction control

- Brew directly into 1.9 - 3.0L airpots or thermal carafes up to 8.5" (21.6cm) tall
- Hot water faucet

AXIOM-DV-APS, AXIOM-DV-TC

- Voltage converts easily by flipping a switch

AXIOM-TWIN-APS

- Twin brew head system brews 15gal (56.8L) per hour

Servers sold separately unless noted; see Server Solutions starting page 68.

Description					Paper Filter	Capacity	Electrical	Spec Sheet
Model	Product #	Server Type	Funnel Type	Sprayhead	BUNN #	8oz (236mL) cups/hour	Volts	Web Link
AXIOM-DV-TC	38700.0011	thermal carafe	plastic	one piece	20115.0000	67	120	A3.13a
						120	120/208	
						120	120/240	
AXIOM-DV-APS	38700.0010	airpot	plastic	one piece	20115.0000	67	120	A3.2a
						120	120/208	
						120	120/240	
AXIOM Twin APS	38700.0013	airpot	stainless	one piece	20115.0000	240	120/240	A3.4b

Models listed as 120/208V or 120/240V require 3 wires plus ground (2 hot, 1 neutral, ground) and must be connected to 208V service and 240V service, respectively. Please refer to the installation manual for more information.

Adjustable legs extend and raise to accommodate variety of airpots or thermal servers

WAVE Standard
(with legs extended)

WAVE Silver
(with booster tray)

WAVE Specialty
(gourmet C funnel)

SmartWAVE® Thermal

BUNN exclusive brewing technology that increases turbulence in the funnel for uniformity of extraction. Adjustable low profile product design can accommodate a variety of thermal servers.

STANDARD

- Choice of 14 pulse brew settings with touch button BrewMETER® simplifies changes to water contact time during brew cycle
- Brew into portable thermal carafe, pitcher, airpot or thermal server (see Usage Table on spec sheet for details)
- Four-digit LED display for programming and brewer status (Ready, Heating, Brewing)
- Low profile height and narrow footprint conserves countertop space

SILVER

- Simple switch controls
- Choice of three pulse brew settings
- Red/green LED display for programming and brewer status (Ready, Heating, Brewing)

SPECIALTY

- Includes Gourmet C funnel for larger throw weights
- Large 17-hole sprayhead maximizes uniformity of extraction

Servers sold separately unless noted; see Server Solutions starting page 68.

Description						Paper Filter	Capacity	Electrical	Spec Sheet
Model	Product #	Series	Funnel Type	Faucet	Sprayhead	BUNN #	8oz (236mL) cups/hour	Volts	Web Link
WAVE15-APS	39900.0005	standard	plastic	trunk	one piece	20115.0000	62	120	A3.16
WAVE15-S-APS	39900.0006	silver	plastic	trunk	one piece	20115.0000	62	120	A3.16
WAVE-APS	39900.0008	standard	plastic	trunk	one piece	20115.0000	102	120/240	A3.16
WAVE-S-APS	39900.0009	silver	plastic	trunk	one piece	20115.0000	102	120/240	A3.16
WAVE15-APS	39900.0013	Specialty	Gourmet C	trunk	silicone	20157.0001	62	120	A3.17

Compatible dispensers - 2.5L - 3.0L lever-action airpots, 2.2L - 2.5L push-button airpots, 1.9L thermal carafes, 1.9L thermal pitcher, 2.5L thermal server

Models listed as 120/240V must be connected to 240V electrical service respectively. Please refer to the installation manual or bunn.com/voltage for more information.

CWTF APS

CWTF Twin APS

CWTF Airpot

(Single airpot brewers only)

Simple switch controls and flexible server options

- Brew directly into 1.9 to 3.0L airpots
- Hot water faucet with pourover backup feature
- Choose from black plastic, stainless or gourmet funnel types

CWTF-DV

- Voltage converts easily by flipping a switch

Servers sold separately unless noted; see Server Solutions starting page 68.

Description				Paper Filter	Capacity	Electrical	Spec Sheet
Model	Product #	Funnel Type	Sprayhead	BUNN #	8oz (236mL) cups/hour	Volts	Web Link
CWT15-APS	23001.0003	plastic	one piece	20115.0000	60	120	A3.1
CWTF15-APS	23001.0017	stainless	one piece	20115.0000	60	120	A3.1
CWTF15-APS	23001.0006	plastic	one piece	20115.0000	60	120	A3.1
CWTF15-APS	23001.0051	Gourmet C	one piece	20157.0001	60	120	A3.1
CWTF20-APS	23001.0007	plastic	one piece	20115.0000	81	120	A3.1
CWTF35-APS	23001.0008	plastic	one piece	20115.0000	120	120/208-240	A3.1
CWTF35-APS	23001.0052	Gourmet C	one piece	20157.0001	120	120/208-240	A3.1
CWTF35-APS	23001.0023	stainless	one piece	20115.0000	120	120/208-240	A3.1
CWTF-APS DV	23001.0058	plastic	one piece	20115.0000	62	120	A3.2
					107	120/208	
					120	120/240	
CWTF-APS DV	23001.0059	plastic & stainless	5 hole	20115.0000	62	120	A3.2
					107	120/208	
					120	120/240	
CWTF Twin-APS	23400.0041	stainless	one piece	20115.0000	240	120/240	A3.4
CWTF Twin-APS	23400.0046	Gourmet C	one piece	20157.0001	240	120/240	A3.4

Models listed as 120/208V or 120/240V require 3 wires plus ground (2 hot, 1 neutral, ground) and must be connected to 208V service and 240V service, respectively. Please refer to the installation manual for more information.

CWTF15-TC

CWTF Twin-TC

CWTF Thermal Carafe

(CWTF-TC only)

CWTF-TC

- Accepts thermal carafe up to 8.5" (21.6cm) tall
- Use in quick-turn environment where high quality coffee is continuously refreshed
- Hot water faucet and pourover backup feature

CWTF TWIN-TC

- Twin brew head system

Servers sold separately unless noted; see Server Solutions starting page 68.

Description				Paper Filter	Capacity	Electrical	Spec Sheet
Model	Product #	Funnel Type	Sprayhead	BUNN #	8oz (236mL) cups/hour	Volts	Web Link
CWTF15-TC	12950.0360	plastic	one piece	20115.0000	62	120	A3.13
CWTF20-TC	12950.0380	plastic	one piece	20115.0000	84	120	A3.13
CWTF-TC DV	23001.0069	plastic	one piece	20115.0000	62	120	A3.13
					107	120/208	
					120	120/240	
CWTF Twin-TC	23400.0047	stainless	one piece	20115.0000	240	120/240	A3.14

Models listed as 120/208V or 120/240V require 3 wires plus ground (2 hot, 1 neutral, ground) and must be connected to 208V service and 240V service, respectively. Please refer to the installation manual for more information.

Titan DBC Dual

Titan DBC Single

Titan® DBC®

High volume solution using fresh ground coffee and featuring Digital Brewer Control

- Coffee extraction controlled with pre-infusion and pulse brew, digital temperature control, and large sprayhead; variable by-pass controls coffee strength
- BrewMETER® allows automatic programming of pulse routine
- Funnel has 28oz (0.8L) capacity and paper filter retainers to eliminate fold-over
- Left or right faucet for hot water

Servers sold separately, see below.

TITAN TF SERVER

- 3gal (11.36L) capacity
- Insulated and portable
- Wrap program for maximum merchandising
- Large cup clearance for a variety of dispensing options
- Integrated sight gauge assembly

Titan TF Server

Description					Paper Filter	Capacity	Electrical		Spec Sheet
Model	Product #	Faucet	Funnel Type	Sprayhead	BUNN #	8oz (236mL) cups/hour	Volts	Phase	Web Link
Titan Dual	39200.0000	yes	stainless	three piece	201110000	548	120/208	three	A2.17
						3662	120/208	single	
Titan Single	39300.0000	yes	stainless	three piece	20111.0000	360	120/208	three	A2.17a
						272	120/208	single	
Titan TF Server	39400.0001	n/a	n/a	n/a	n/a	n/a	n/a	n/a	A2.18

Models listed as 120/208V or 120/240V require 3 wires plus ground (2 hot, 1 neutral, ground) and must be connected to 208V service and 240V service, respectively. Please refer to the installation manual for more information.

BrewWISE
Single SH DBC

BrewWISE
Dual SH DBC

Soft Heat® BrewWISE® DBC®

BUNN exclusive technology automatically manages heat in the server docking system

- Brews 0.5, 1, or 1.5gal (1.9, 3.8 or 5.7L) batches
- BrewWISE intelligence means compatible grinders and a Smart Funnel® can be programmed one time to manage repeated brewing cycles from start to finish
- Instant power contact with docking station
- Electronic interface instructs grinder on exact amount of coffee for selected brew batch size
- Server can be set to 175°–190°F (79.4°–87.8°C)
- Remote 1 or 2 server docking station sold separately
- Simplify installation, calibration and use by creating coffee recipe cards for dedicated funnels with the Recipe Writer using your PC *(U.S. and English MS Windows® compatible)*
- Compatible with BUNNlink®

Servers sold separately unless noted; see Server Solutions starting page 68.

Description						Paper Filter	Capacity	Electrical	Spec Sheet
Model	Product #	Finish	Funnel Locks	Faucet Location	Sprayhead	BUNN #	8oz (236mL) cups/hour	Volts	Web Link
Single SH DBC	33600.0000	stainless	no	upper	one piece	20138.1000	182	120/240	A2.8
Single SH DBC	33600.0001	stainless	yes	upper	one piece	20138.1000	182	120/240	A2.8
Single SH DBC	33600.0013	black	no	upper	one piece	20138.1000	182	120/240	A2.8
Single SH DBC	33600.0028	stainless	no	lower	one piece	20138.1000	182	120/240	A2.8
Single SH DBC	33600.0029	stainless	yes	lower	one piece	20138.1000	88	120	A2.8
Dual SH DBC	33500.0000	stainless	no	upper	one piece	20138.1000	302	120/240	A2.9
Dual SH DBC	33500.0004	black	no	upper	one piece	20138.1000	302	120/240	A2.9
Dual SH DBC	33500.0042	stainless	no	lower	one piece	20138.1000	232-302	120/240	A2.9
Dual SH DBC Low Profile	33500.0046	plastic	no	lower	one piece	20138.1000	232-302	120/208-240	A2.9b

Models listed as 120/240V must be connected to 240V electrical service respectively. Please refer to the installation manual or bunn.com/voltage for more information.

satellite

Single SH

Dual SH

Soft Heat® Automatic

BUNN exclusive technology automatically manages heat in the server docking system

- Simple switch control
- Variable batch selector knob allows 0.5, 1 or 1.5gal (1.9, 3.8 or 5.7L) batches
- Instant power contact with docking station
- Electronic interface instructs grinder on exact amount of coffee for selected brew batch size
- Server can be set to 175°–190°F (79.4°–87.8°C)
- Remote 1 or 2 server docking station sold separately

Servers sold separately unless noted; see Server Solutions starting page 68.

Description					Paper Filter	Capacity	Electrical	Spec Sheet
Model	Product #	Finish	Faucet Location	Sprayhead	BUNN #	8oz (236mL) cups/hour	Volts	Web Link
Single SH	27800.0001	stainless	upper	one piece	20138.1000	169	120/208	A2.6
Single SH	27800.0002	stainless	upper	one piece	20138.1000	182	120/240	A2.6
Single SH	27800.0009	stainless	upper	one piece	20138.1000	96	120	A2.6
Single SH	27800.0024	stainless	lower	one piece	20138.1000	96	120	A2.6
Single SH	27800.0023	stainless	lower	one piece	20138.1000	182	120/240	A2.6
Dual SH	27900.0001	stainless	upper	one piece	20138.1000	260	120/208	A2.7
Dual SH	27900.0002	stainless	upper	one piece	20138.1000	302	120/240	A2.7
Dual SH	27900.0042	stainless	lower	one piece	20138.1000	302	120/240	A2.7
Dual SH	27900.0020	black	upper	one piece	20138.1000	260	120/208	A2.7

Models listed as 120/208V or 120/240V require 3 wires plus ground (2 hot, 1 neutral, ground) and must be connected to 208V service and 240V service, respectively. Please refer to the installation manual for more information.

Single GPR DBC

Dual GPR DBC

AXIOM Single

GPR BrewWISE® DBC®

GPR brewer design feature a warmer stand and includes 1.5gal (5.7L) portable reservoirs

- Brews 0.5, 1 or 1.5gal (1.9, 3.8 or 5.7L) batches
- Coffee extraction controlled with programmable features
- Troubleshoot all switches and electrical components from the front panel with advanced diagnostic service tools
- Dual voltage brewer can be connected to 120V, 120/208V or 120/240V electrical
- BrewWISE intelligence means compatible grinders and a Smart Funnel® can be programmed one time to manage repeated brewing cycles from start to finish

AXIOM® Single

- Large 200oz (5.9L) tank
- Smaller footprint
- Gourmet C funnel allows use of heavier throw weights

Description					Paper Filter	Capacity	Electrical	Spec Sheet
Model	**Product #**	**Funnel Type**	**Faucet Location**	**Sprayhead**	**BUNN #**	**8oz (236mL) cups/hour**	**Volts**	**Web Link**
Single GPR DBC	36100.0010	Smart	upper	one piece	20138.1000	75	120	A2.8a
						152	120/208	
						200	120/40	
Dual GPR DBC	35900.0010	Smart	lower	one piece	20138.1000	236-302	120/208-240	A2.9a
Single AXIOM-15	38700.0043	Gourmet C	upper	three piece	20157.0001	72	120	A2.2a
Single AXIOM-35	38700.0045	Gourmet C	upper	three piece	20157.0001	120-144	120/208-240	A2.2a

Models listed as 120/208V or 120/240V require 3 wires plus ground (2 hot, 1 neutral, ground) and must be connected to 208V service and 240V service, respectively. Please refer to the installation manual for more information.

GPR Single®

GPR Dual®

GPR Automatic – Single®, Dual®

GPR brewer design feature a warmer stand and includes a 1.5gal (5.7L) portable reservoirs

- Simple switch control
- Dual model includes choice of plastic or stainless funnel
- Hot water faucet

Description						Paper Filter	Capacity	Electrical	Spec Sheet
Model	Product #	Batch Size Settings	Funnel Type	Faucet Location	Sprayhead	BUNN #	8oz (236mL) cups/hour	Volts	Web Link
Single	23050.0007	three	stainless	upper	one piece	20138.1000	81	120	A2.3
Single	23050.0088	three	stainless	lower	one piece	20138.1000	81	120	A2.3
Single	23050.0010	three	stainless	upper	one piece	20138.1000	169	120/208	A2.3
Single	23050.0011	three	stainless	upper	one piece	20138.1000	182	120/240	A2.3
Single	23050.0089	three	stainless	lower	one piece	20138.1000	182	120/240	A2.3
Dual	20900.0008	one	plastic	upper	one piece	20138.1000	260	120/208	A2.4
Dual	20900.0010	three	stainless	upper	one piece	20138.1000	260	120/208	A2.4
Dual	20900.0011	three	stainless	upper	one piece	20138.1000	302	120/240	A2.4
Dual	20900.0088	three	stainless	lower	one piece	20138.1000	302	120/240	A2.4

Models listed as 120/208V or 120/240V require 3 wires plus ground (2 hot, 1 neutral, ground) and must be connected to 208V service and 240V service, respectively. Please refer to the installation manual for more information.

grinders

MHG

4 Position Storage System

Hopper Assembly

2 Position Storage System

Multi-Hopper BrewWISE® DBC® and Storage System

An intuitive, automatic coffee grinding system that handles multiple bean varieties

- Hoppers hold up to 6lbs (2.72kg) each of regular, decaf or specialty beans
- Convenient, front-loading hoppers that store individual coffee grind weight profiles
- Portion controlled for the right amount of coffee every time, with 3 batch sizes per hopper
- Easy-to-clean removable hoppers

BrewWISE® intelligence means the Smart Funnel® manages the grinding and brewing process from start to finish:

- Grinder adjusts the grind time for each batch to deliver just the right grind volumes
- Grinder communicates coffee weight to the Smart Funnel during grinding process
- BrewWISE brewer reads the information in the Smart Funnel, adjusts the recipe, and brews a perfect batch of coffee
- Create coffee recipe cards with BrewWISE Recipe Writer on your PC

RACK AND HOPPER

- Store and display coffee varieties and promote fresh ground coffee program
- Hoppers with locking lids serve as storage containers when not in the grinder *(lock sold separately)*

Funnels sold separately unless noted; see Related Products starting page 79.

Description				Capacity	Electrical	Spec Sheet
Model	**Product #**	**Finish**	**# Hoppers**	**Per Hopper**	**Volts**	**Web Link**
MHG	35600.0020	stainless	2	6lbs / 2.7kg	120	C1.3
MHG	35600.0022	black	2	6lbs / 2.7kg	120	C1.3
2 Position Rack	36760.0000	n/a	n/a	n/a	n/a	C1.3
4 Position Rack	36760.0001	n/a	n/a	n/a	n/a	C1.3
Hopper Assembly	36845.0000	n/a	n/a	n/a	n/a	C1.3

G9WD-RH

Weight Driven BrewWISE® DBC®

Weight-based, portion-control for the right amount of coffee every time with 3 batch sizes

- Hopper holds up to 6lbs (2.72 kg)
- Unparalleled grind weight accuracy
- Front-loading, removable hopper is easy-to-clean
- Tall design accommodates large brew funnels
- Can also be used as a time-based grinder
- Stainless or black finish

BrewWISE® intelligence means the Smart Funnel® manages the grinding and brewing process from start to finish:

- Grinder adjusts the grind time for each batch to deliver just the right grind volumes
- Grinder communicates coffee weight to the Smart Funnel during grinding process
- BrewWISE brewer reads the information in the Smart Funnel, adjusts the recipe, and brews a flavorful batch of coffee
- Create coffee recipe cards with BrewWISE Recipe Writer on your PC

Funnels sold separately unless noted; see Related Products starting page 79.

Description				Capacity	Electrical	Spec Sheet
Model	Product #	Finish	# Hoppers	Per Hopper	Volts	Web Link
G9WD-RH	40700.0001	stainless	1	6lbs / 2.7kg	120	C1.7
2 Position Rack	36760.0000	n/a	n/a	n/a	n/a	C1.3
4 Position Rack	36760.0001	n/a	n/a	n/a	n/a	C1.3
Hopper Assembly	36845.0000	n/a	n/a	n/a	n/a	C1.3

G9-2T DBC

FPG-2 DBC
French Press not available

Portion Control BrewWISE® DBC®

Portion controlled for the right amount of coffee every time,with 3 batch sizes per hopper

G9 BREWWISE DBC

- Two hoppers hold 6lbs (2.7kg) each of regular and decaf or specialty beans
- Stores individual coffee grind profiles
- Multi-set available

FRENCH PRESS DBC

- Two hoppers hold 3lbs (1.36kg) each of regular and decaf or specialty beans
- Accommodates up to 8" (20.3cm) tall French press or funnel for drip-style brewer
- Multi-batch setting allows users to specify a French press brew size or grind enough coffee into a funnel to brew larger amounts of drip-style coffee
- Accommodates gourmet funnel for heavier throw weights of coffee

BrewWISE® intelligence means the Smart Funnel® manages the grinding and brewing process from start to finish:

- Grinder adjusts the grind time for each batch to deliver just the right grind volumes
- Grinder communicates coffee weight to the Smart Funnel during grinding process
- BrewWISE brewer reads the information in the Smart Funnel, adjusts the recipe, and brews a flavorful batch of coffee
- Create coffee recipe cards with BrewWISE Recipe Writer on your PC

Funnels sold separately unless noted; see Related Products starting page 79.

Description				Capacity	Electrical	Spec Sheet
Model	Product #	Finish	# Hoppers	Per Hopper	Volts	Web Link
G9-2T DBC	33700.0000	stainless	2	6lbs / 2.7kg	120	C1.2
G9-2T DBC	33700.0001	black	2	6lbs / 2.7kg	120	C1.2
FPG-2 DBC	36400.0000	stainless	2	3lbs / 1.4kg	120	C1.6

LPG

LPG-2 w/ 4″ legs

G9T HD

Automatic Portion Control and Low Profile

Coffee grinding systems with simple switch control operation

G9T HD - 1 HOPPER

- Single hopper holds 9lbs (4.2kg)
- Accommodates larger brew funnels
- Optional wired interface to compatible BUNN brewers

G9-2T HD - 2 HOPPERS

- Two hoppers holds 6lbs (2.7kg) each
- Select models feature wired interface to compatible BUNN brewers
- Accommodates larger brew funnels
- Multi-set available

LPG - 1 HOPPER

- Hopper holds 6lbs (2.72kg)
- Low profile height and narrow footprint conserves countertop space
- Easy access on back for grind weight adjustment

LPG2E - 2 HOPPERS

- Two hoppers hold 3lbs (1.4kg) each

Funnels sold separately unless noted; see Related Products starting page 79.

Description					Capacity	Electrical	Spec Sheet
Model	Product #	Feature	Finish	# Hoppers	Per Hopper	Volts	Web Link
G9-2T HD	24250.0021	wired interface	stainless	2	6lbs 2.7kg	120	C1.2
G9T HD	05800.0003	n/a	stainless	1	9lbs 4.2kg	120	C1.1
G9T HD	05800.0027	wired interface	stainless	1	9lbs 4.2kg	120	C1.1
LPG	20580.0001	n/a	stainless	1	6lbs 2.7kg	120	C1.4
LPG-2E	26800.0000	n/a	stainless	2	3lbs 1.4kg	120	C1.5
LPG-2E	26800.0001	4″ stainless legs	stainless	2	3 lbs 1.4kg	120	C1.5

grinders

G1 HD

G2 HD

G3 HD

G2 trifecta

Bulk

(G2 and G3 only)

High volume grinding systems with turbo action that draws the coffee through the chamber for greater grinding speed and efficiency

G1, G2, G3 HD

- G1 holds 1lbs (0.45kg), G2 holds 2lbs (0.9kg), and G3 holds 3lbs (1.4kg)
- Grinds one pound in under 30 seconds
- Wide range of grinds can be selected
- Convenient cleaning lever ensures complete clean out of grind chamber
- Bag switch prevents grinding before bag is in place

G2 trifecta

- Hopper holds 2lbs (0.9kg)
- Chute assembly accommodates trifecta brew cup
- Expanded range of precise grinds can be selected
- May be used as a bulk grinder in behind-the-counter applications

Description				Capacity	Electrical	Spec Sheet
Model	Product #	Finish	# Hoppers	Per Hopper	Volts	Web Link
G1HD	22104.0000	black	1	1lbs / .45kg	120	C2.1
G2 HD	22102.0000	black	1	2lbs / .9kg	120	C2.2
G2 HD	22102.0001	red	1	2lbs / .9kg	120	C2.2
G3 HD	22100.0000	black	1	3lbs / 1.4kg	120	C2.3
G3 HD	22100.0001	red	2	3lbs / 1.4kg	120	C2.3
G2 trifecta	41900.0000	silver	1	2lbs / .9kg	120	C2.4

espresso

Sure Tamp™ Auto

Sure Tamp™ Steam

BUNN Espress® Sure Tamp™ Superautomatic

Simple solution for exceptional espresso beverages from a sleek, compact super-automatic

- Sure Tamp - constant and consistent tamping pressure throughout the brewing process
- Dispense spout accommodates cups up to 20oz (591mL)
- Build-A-Drink touchscreen with beautiful graphics guides the operator
- Intellisteam® wand automatically steams to proper milk temperature
- Ability to steam 0.5L of milk in under one minute
- Two hoppers allow for your choice of fresh espresso beans
- Heated stainless steel brew chamber
- Built-in troubleshooting menu
- Equipped with BUNNlink®
- Low Lead certified
- RoHS compliant - electronics design contains no hazardous substances and part assemblies are recyclable wherever possible
- Unit includes service package
- Espresso Water Conditioner Assembly; see next page or Related Products on page 77

Description		Capacity	Electrical	Spec Sheet
Model	**Product #**	**shots/hr**	**Volts**	**Web Link**
Sure Tamp Steam	43400.0100	180	208	A8.7
Sure Tamp Auto	43400.0101	180	208	A8.7a

Espresso Refrigerator

- Designed to accommodate two standard 1gal (3.79L) milk jugs
- Works in conjunction with BUNN Espress to deliver two types of milk
- Optional use: side-by-side or below-counter design

Espresso Refrigerator

Description		Electrical	Spec Sheet
Model	**Product #**	**Volts**	**Web Link**
Espresso Refrigerator	35800.0403	115	A8.5

Black & White 3 CTMS

Black & White 3 CTS

Black & White 3

Simple solution for exceptional espresso beverages from a sleek super-automatic

- Adjustable dispense spout
- Easy-to-use touchscreen with beautiful graphics to guide operator
- Simple daily cleaning process with reminder and lockout
- Intellisteam® wand automatically steams to proper milk temperature
- Modular design of systems - maintenance is fast and easy

CTMS-2

- Integrated milk refrigerator holds up to 1.32gal (5L) of milk

Espresso Water Conditioner Assembly
C300 w/Variable Bypass Head
Product No. 45961.0000
C500 w/Variable Bypass Head
Product No. 47152.0000

Replacement Cartridge
C300 Cartridge Product No. 45961.1001
C500 Cartridge Product No. 47159.0000

Description		Capacity	Electrical	Spec Sheet
Model	**Product #**	**shots/hr**	**Volts**	**Web Link**
B&W3-CTS	43500.0100	180	208	A8.6
B&W3-CTMS	43400.0101	180	208	A8.6a

LCR-3 HV

BIB compartment view

High Volume DBC® Refrigerated Dispense

High volume coffee-on-demand dispenser meets the requirements of banquet halls, convention centers, stadiums and hotels

- 18gal (82L) tank capacity
- Refrigerated product cabinet extends product flavor profile, adjustable to maintain 41° to 65°F (5° to 18°C) in the product compartment
- Digital Brewer Control for programming and user interface
- Holds up to three 1gal (3.79L) BIBs
- 3-phase or single phase operation
- Three buttons allow operator to dispense three independent ratios

Description					Capacity	Electrical	Spec Sheet
Model	Product #	Connector Type	Product Ratio	Dispense Rate/Second	8oz (236mL) cups/hour**	Volts	Web Link
LCR-3 HV	40800.0000	Scholle QC	25:1 - 100:1	6oz	400	120/208 1P	A6.6
LCR-3 HV	40800.0001	Scholle 1910	25:1 - 100:1	6oz	532	120/240 1P	A6.6
					601	120/208 3P	
LCR-3 HV	40800.0002	QCD-II	25:1 - 100:1	6oz	793	120/240 3P	A6.6

***Capacity can be increased by preheating incoming water to 140°F maximum.*

SLCA-7

Specialty Dispenser

Medium-to-high volume coffee-on-demand dispenser with added flavor options

- Dispenses two coffees from liquid concentrate plus milk and chocolate powders (20:1 to 50:1 products)
- Accommodates two 0.5gal (1.9L) liquid coffee BIBs and two 8lbs (3.63kg) hoppers
- Global multi-volt design is easily converted to ratings from 100 to 240 volts (50-60 hertz) eliminating the need to inventory multiple electrical configurations
- Set up for portion-control to fill cups with a 7.25" (18.4cm) cup clearance
- Serves seven set drinks, all in a 19.7" (50cm) footprint

Description					Capacity	Electrical	Spec Sheet
Model	Product #	Connector Type	Product Ratio	Dispense Rate/Second	12oz (354mL) cups/hour**	Volts	Web Link
SLCA-7	38900.0305	Scholle QC	20:1 - 50:1	1.7oz	43	120	A6.7
					385	120/208	
					512	120/240	

LCR-2

Medium Volume Refrigerated Dispense

Medium volume coffee-on-demand dispenser with refrigerated cabinet to extend product flavor profile

- Accommodates all 0.5gal (1.9L) and most 1gal (3.8L) BIB containers
- Convenient flip tray allows for dispensing into decanters or carafes
- Global multi-volt design is easily converted to ratings from 100 to 240 volts (50-60 hertz), eliminating the need to inventory multiple electrical configurations
- Compatible with BUNNlink®

Description					Capacity	Electrical	Spec Sheet
Model	Product #	Connector Type	Product Ratio at 1.8oz/Second Dispense Rate	Product Ratio at 2.5oz/Second Dispense Rate	5oz (148mL) cups/hour**	Volts	Web Link
LCR-2	34400.0036	Scholle	45:1 - 100:1	65:1 - 100:1	125	120	A6.2
					385	208	
					512	240	
LCR-2	34400.0037	Scholle	25:1 - 45:1	25:1 - 65:1	125	120	A6.2
					385	208	
					512	240	
LCR-2	34400.0038	QCD-II	45:1 - 100:1	65:1 - 100:1	125	120	A6.2
					385	208	
					512	240	
LCR-2	34400.0039	QCD-II	25:1 - 45:1	25:1 - 65:1	125	120	A6.2
					385	208	
					512	240	

LCC-2 LP

LCA-2 LP

Low Profile Dispense

Low-to-medium volume coffee-on-demand dispenser designed to conveniently fit a variety of places

- Attractive appearance with shorter profile
- Accommodates two 0.5gal BIB containers
- Serves two coffee products and hot water
- LED lights alert when more concentrate or cleaning is needed
- Set up for continuous dispense *(by the cup)* for self-serve applications or portion-control to fill cups or carafes

LCC-2 LP

- Chilled product cabinet utilizes thermoelectrics for optimal performance
- Accommodates two 0.5gal BIB containers

Description				Capacity	Electrical	Spec Sheet
Model	Product #	Connector Type	Product Ratio at 1.7oz/Second Dispense Rate	5oz (148mL) cups/hour**	Volts	Web Link
LCA-2 LP	38800.0000	Scholle 1910LX	25:1 - 100:1	120	120	A6.4
LCA-2 LP	38800.0001	QCD-II	25:1 - 100:1	120	120	A6.4
LCA-2 LP	38800.0002	Scholle Q/C	25:1 - 100:1	120	120	A6.4
LCC-2 LP	38800.0004	Scholle 1910LX	25:1 - 100:1	120	120	A6.5
LCA-2 LP	38800.0005	QCD-II	25:1 - 100:1	120	120	A6.5
LCA-2 LP	38800.0006	Scholle Q/C	25:1 - 100:1	120	120	A6.5

LCA-1 LP

LCA-2

LCA-2, IC

LCA - PC
(LCA is also available with portion control)

Ambient Dispense

(LCA-2 only)

Low-to-medium volume coffee-on-demand dispensers for shelf-stable products

LCA-1 LP

- Compact, low-profile design fits a variety of spaces
- Accommodates one 0.5gal (1.9L) BIB container
- Hot water dispense button
- Preset for push and hold dispense; optional portion control button can be programmed

LCA-2 AND LCA-2 IC

- Accommodates all 0.5gal (1.9L) and most 1gal (3.8L) BIB containers
- Convenient flip tray for dispensing into decanters or carafes
- Global multi-volt design is easily converted to ratings from 100 to 240 volts (50-60 hertz)
- Compatible with BUNNlink®

Description						Capacity	Electrical	Spec Sheet
Model	Product #	Portion Control	Connector Type	Product Ratio at 1.8oz/Second Dispense Rate	Product Ratio at 2.5oz/Second Dispense Rate	5oz (148mL) cups/hour**	Volts	Web Link
LCA-1	44100.0000	no	Scholle 1910LX	25:1 - 100:1	25:1 - 100:1	115	120	A6.1a
LCA-1	44100.0001	no	LiquiBox QC/D II	25:1 - 100:1	25:1 - 100:1	115	120	A6.1a
LCA-1	44100.0002	no	Scholle QC	25:1 - 100:1	25:1 - 100:1	115	120	A6.1a
LCA-2	34400.0001	no	Scholle 1910LX	25:1 - 100:1	25:1 - 100:1			A6.1
LCA-2	34400.0002	no	Scholle 1910LX	25:1 - 45:1	25:1 - 65:1			A6.1
LCA-2	34400.0003	no	LiquiBox QC/D II	45:1 - 100:1	65:1 - 100:1			A6.1
LCA-2	34400.0025	no	Scholle 1910LX	45:1 - 100:1	65:1 - 100:1			A6.1
LCA-2	34400.0004	no	LiquiBox QC/D II	25:1 - 45:1	25:1 - 65:1			A6.1
LCA-2	34400.0026	no	Scholle QC	25:1 - 45:1	25:1 - 65:1	125	120	A6.1
LCA-2, PC	36500.0001	yes	Scholle 1910LX	45:1 - 100:1	65:1 - 100:1	385	208	A6.1
LCA-2, PC	36500.0002	yes	Scholle 1910LX	25:1 - 45:1	25:1 - 65:1	512	240	A6.1
LCA-2, PC	36500.0003	yes	LiquiBox QC/D II	45:1 - 100:1	65:1 - 100:1			A6.1
LCA-2, PC	36500.0004	yes	LiquiBox QC/D II	25:1 - 45:1	25:1 - 65:1			A6.1
LCA-2, PC	36500.0026	yes	Scholle QC	25:1 - 45:1	25:1 - 65:1			A6.1
LCA-2, PC	36500.0025	yes	Scholle 1910LX	25:1 - 45:1	25:1 - 65:1			A6.1

iced tea

ITB

ITB Dual Dilution

ITB-LP

Infusion Series® DBC® Iced Tea

Achieve a variety of flavor profiles and batch options in a single unit

- Three recipe buttons and full/half options for maximum flexibility; brew counter tracks number of batches
- Single button graphic overlay to customize user interface
- Quickbrew (Q) funnel tip for easy conversion

DUAL DILUTION

- Brew 3gal (11.4L) into each dispenser, serves up to 6gal (22.7L) within a narrow footprint
- Rotating brew basket, base adapter, color-coded decals, and dedicated dilution nozzles included
- Specifically designed to brew into two BUNN TDO-N 3.5gal dispensers (can also brew directly into standard tea dispensers)

SWEETENER

- Easily adjust sweetener volume with the Sweet Meter
- "Out of Sweetener" indicator
- Separate sweetener inlet - use existing CO_2 systems or external third party pump for sweetener delivery

LOW PROFILE

- Brew directly into TDO-3.5 LP dispenser with brew-thru lid
- Compact, low-profile styling for variety of spaces

Dispensers sold separately; see Server Solutions starting page 68.

Description				Paper Filter	Capacity*	Capacity* w/Q funnel tip	Electrical	Spec Sheet
Model	**Product #**	**Sweetener**	**Spray Head Type**	**BUNN #**	**8oz cups/hr 236mL cups/hr**	**8oz cups/hr 236mL cups/hr**	**Volts**	**Web Link**
ITB	41400.0000	no	lime tolerant	20100.0000	303	523	120	B11
ITB	41400.0001	yes	lime tolerant	20100.0000	303	523	120	B11
Compatible tea dispensers - TDO-5, TDO-4, TD4T, TDS-3, TDS-3.5, TDO-N, TD3T-N								
ITB-DD	41400.0002	no	lime tolerant	20100.0000	303	523	120	B13
ITB-DD	41400.0003	yes	lime tolerant	20100.0000	303	523	120	B13
Compatible tea dispensers -TDO-N, TD3T-N								
ITB-LP	41400.0004	no	lime tolerant	20100.0000	303	523	120	B12
Compatible tea dispensers - TDO-3.5 LP								

TB3Q w/TD4T

TB3

TB3Q-LP

Automatic Iced Tea Brewers

(TB3 & TB3Q only)

Fresh iced tea brewing solution with simple switch operation

TB3, TB3Q

- Brew 3gal (11.6L) at a time directly into any style server
- Choose between 25.75″ or 29″ trunk height (see table for compatible dispensers)
- Quickbrew (Q) models available for shorter brewing cycles
- 90oz concentrate model available for stronger brewed flavor
- Dispenser sold separately (except TB3Q w/TD4T)

LOW PROFILE

- Brew directly into TDO-3.5 LP dispenser (included) with brew-thru lid
- Quickbrew (Q) model for available shorter brewing cycle
- Compact, low-profile styling to accommodate a variety of spaces

Dispensers sold separately; see Server Solutions starting page 68.

Description						Paper Filter	Capacity*	Electrical	Spec Sheet
Model	Product #	Quickbrew	Ready Light	Ships w/TD4T	Spray Head Type	BUNN #	8oz cups/hr 236mL cups/hr	Volts	Web Link
29" Trunk Height									
TB3	36700.0009	no	no	no	lime tolerant	20100.0000	303	120	B1
TB3Q	36700.0013	yes	no	no	lime tolerant	20100.0000	523	120	B1
TB3Q	36700.0041	yes	no	yes	lime tolerant	20100.0000	523	120	B1
TB3	36700.0055	no	yes	no	lime tolerant	20100.0000	303	120	B1
TB3Q	36700.0093	yes	yes	no	lime tolerant	20100.0000	523	120	B1
Compatible dispensers: TDO-4, TD4T, TDS-3, TDS-3.5, TDO-5, TDO-N-3.5, TDO-N-4, TD3T-N									
25.75" Trunk Height									
TB3	36700.0030	no	no	no	lime tolerant	20100.0000	303	120	B1
TB3Q	36700.0059	yes	no	no	lime tolerant	20100.0000	523	120	B1
Compatible tea dispensers: TD4, TDS-3, TDO-4									
Low Profile									
TB3Q-LP	36700.0100	yes	no	no	lime tolerant	20100.0000	523	120	B1a
Compatible dispensers: TDO-3.5 LP (included)									

TB6

Automatic Iced Tea Twin Narrow

Fresh iced tea brewing solution with simple switch operation

- Brew 3gal (11.4L) into each dispenser, serves up to 6 gal (22.7L) within a narrow footprint
- Specifically designed to accommodate and brew into two BUNN Narrow Tea Dispensers (can also brew directly into standard tea dispensers)
- Includes rotating brew basket, base platform adapter, dedicated dilution nozzles and brew selection switch
- Color coded decals help properly align brew basket and dispenser and to choose the correct selection
- Quickbrew (Q) model available for shorter brewing cycles
- TB6 has adjustable steep time for more control over flavor extraction

⚠ Dispensers sold separately; see Server Solutions starting page 68.

Description				Paper Filter	Capacity*	Electrical	Spec Sheet
Model	Product #	Quickbrew	Spray Head Type	BUNN #	8oz cups/hr 236mL cups/hr	Volts	Web Link
TB6	36700.0300	no	lime tolerant	20100.0000	303	120	B4
TB6Q	36700.0301	yes	lime tolerant	20100.0000	523	120	B4
Compatible dispensers - TDO-N-3.5, TDO-N-4, TD4T, TDS-3, TDS-3.5							

WAVE Combo

SmartWAVE® Low Profile Coffee & Tea

Low profile brewer featuring SmartWAVE technology, simple operation, and flexible server options

- SmartWAVE technology increases turbulence in the brew funnel
- Iced Tea: 35oz concentrate, 90oz dilution
- Brew into 64oz (1.9L) thermal carafe using the slide-out booster tray
- Adjustable legs to accommodate up to 3.0L lever-action and 2.5L push-button BUNN airpots and thermal servers (see usage table on spec sheet)

Servers sold separately unless noted; see Server Solutions starting page 68.

Description					Paper Filter	Capacity	Electrical	Spec Sheet
Model	Product #	Series	Funnel Type	Sprayhead	BUNN #	8oz (236mL) cups/hour	Volts	Web Link
WAVE Combo	39900.0020	standard	plastic	one piece	20115.0000	62	120	A3.16a
Compatible dispensers: 2.5L - 3.0L lever-action airpots, 2.2L - 2.5L push-button airpots, 1.9L thermal carafes, 1.9L thermal pitcher, 2.5L thermal server								

Infusion Series® BrewWISE® DBC® Tea and Coffee

Achieve a variety of beverages in a single unit

- Three brew buttons for 3 separate brewing profiles; 2 programmable switches for full and half batches
- Dual voltage adaptable; can operate at 120V/15 amp or 208-240V/20 amp
- Brews into all BUNN iced tea dispensers (except TDS-5),1.9 to 3.8L airpots, thermal carafes and can accommodate BUNN ThermoFresh® Servers
- BrewWISE intelligence means compatible grinders and a Smart Funnel® can be programmed one time to manage repeated brewing cycles from start to finish
- Includes both coffee and tea funnels

SWEETENER MODEL

- Easily adjust volume of sweetener with the Sweet Meter
- "Out of Sweetener" indicator - LCD blinks to aid operator
- Separate sweetener inlet uses existing CO_2 systems or external third party pump for sweetener delivery

Airpots and dispensers sold separately; see Server Solutions starting page 68.

ITCB

Description							Paper Filter		Capacity* Coffee	Capacity* Tea	Electrical	Spec Sheet
Model	Product #	Flip Tray	Sweetener	Funnel Type Coffee	Funnel Type Tea	Spray Head Type	BUNN # Coffee	BUNN # Tea	8oz cups/hr 236mL cups/hr		Volts	Web Link
29" Trunk Height												
ITCB-DV	35700.0000	no	no	plastic	Quick Tip Tea	lime tolerant	20138.1000	20100.0000	80	523	120	B3
									123	523	120/208	
									163	523	120/240	
ITCB-DV	35700.0019	yes	no	plastic	Quick Tip Tea	lime tolerant	20138.1000	20100.0000	80	523	120	B3
									123	523	120/208	
									163	523	120/240	
Compatible dispensers: TD4,TD4T, TDS-3, TDS-3.5, TDO-4, TDO-5, TDO-N-3.5, TDO-N-4, TD3T-N tea dispensers, 1 and 1.5 gal ThermoFresh® servers; With flip tray: 2.5 to 3.8L airpots and 1.9L thermal carafes												
25.75" Trunk Height												
ITCB-DV	35700.0001	no	no	plastic	Quick Tip Tea	lime tolerant	20138.1000	20100.0000	80	523	120	B3c
									123	523	120/208	
									163	523	120/240	
ITCB-DV	35700.0033	no	yes	plastic	Quick Tip Tea	lime tolerant	20138.1000	20100.0000	80	523	120	B3c
									123	523	120/208	
									163	523	120/240	
ITCB-DV	35700.0020	yes	no	plastic	Quick Tip Tea	lime tolerant	20138.1000	20100.0000	80	523	120	B3c
									123	523	120/208	
									163	523	120/240	
Compatible dispensers - TD4, TDS-3, TDO-4, tea dispensers; With flip tray: 1 gal ThermoFresh® servers without stands, 2.5 to 3.0L airpots and 1.9L thermal carafes												

ITCB-DV HV

ITCB-Twin HV

Infusion Series® BrewWISE® DBC® High Volume Tea and Coffee

Achieve a variety of beverages with programmable Digital Brewer Control

- Same functionality as models on page 50, but high volume models increase brewing capacity
- Large 3gal (11.36L) tank provides back-to-back brewing capacity
- Single model is dual voltage adaptable; can operate at 120V/15 amp, 120/208V/20 amp or 120/240V/20amp

Airpots and dispensers sold separately; see Server Solutions starting page 68.

Description					Paper Filter		Capacity* Coffee	Capacity* Tea	Electrical	Spec Sheet
Model	Product #	Funnel Type Coffee	Funnel Type Tea	Spray Head Type	BUNN # Coffee	BUNN # Tea	8oz cups/hr 236mL cups/hr		Volts	Web Link
ITCB-DV HV	43000.0000	plastic	Quick Tip Tea	lime tolerant	20138.1000	20100.0000	80	523	120	B3a
							136	523	120/208	
							189	523	120/240	
ITCB-Twin HV	43100.0000	plastic	Quick Tip Tea	lime tolerant	20138.1000	20100.0000	280	523	120/240	B3b
Compatible dispensers - TD4T, TDS-3, TDO-4, TDO-N-3.5, TDO-N-4 tea dispensers, 1 and 1.5 gal ThermoFresh® servers										

IC3

Iced Coffee

- Brews directly into any style portable server up to 20" tall (50.8cm)
- Height is easily changed by adding or removing trunk extensions
- Brew either 2 or 3gal (7.57 to 11.36L) at a time

Dispensers sold separately; see Server Solutions starting page 68.

Description				Paper Filter	Capacity	Electrical	Spec Sheet
Model	Product #	Funnel Type	Spray Head Type	BUNN #	8oz cups/hr 236mL cups/hr	Volts	Web Link
IC3	24450.0000	plastic	special	20109.0000	320	120/208	B5
Trunk Extension & Rear Panel	24427.0000			Needed to accommodate the taller ICD4T dispenser.			B5
Compatible dispensers - ICD-3							

hot dispensed
beverage

iMIX-3

iMIX-3 (Oatmeal)

iMIX-3S+

Top hinge units available

iMIX® 3 Hoppers

Sleek, eye-catching powdered beverage dispenser featuring advanced mixing technology delivers exceptional hot drinks

- Three, 8lbs (3.6kg) hoppers
- High speed, heavy-duty whipper for complete product mixing
- Front-of-machine access for easy service, set up and calibration
- Spring-loaded, all metal auger drive system for easy hopper installation
- Left or top-hinged door option
- Compatible with BUNNlink®

iMIX-3S (OATMEAL)

- Serves three instant oatmeals
- Top-hinged design minimizes machine footprint

iMIX-3S+

- Set as push and hold or single size portion control
- Display allows adjustments and service operational testing from front of machine, communicates machine status, technical support contact information, and advertising messages

Chai Display
Product No.: 37457.0001

Steamer Display
Product No.: 37457.0003

Hot Chocolate Display
Product No.: 37457.0002

Description					Capacity	Electrical	Spec Sheet
Model	**Product #**	**Display**	**Finish**	**Top Hinge Door**	**8oz cups/hr 236mL cups/hr**	**Volts**	**Web Link**
iMIX-3	36900.0000	cappuccino	black	no	72	120	D5
iMIX-3	36900.0001	cappuccino	stainless	no	72	120	D5
iMIX-3	36900.0003	steamer	black	no	72	120	D5
iMIX-3	36900.0004	hot chocolate	black	no	72	120	D5
iMIX-3	36900.0005	specialty tea	black	no	72	120	D5
iMIX-3	36900.0050	cappuccino	black	yes	72	120	D5
iMIX-3S+	38600.0001	cappuccino	black	no	72	120	D5.3
iMIX-3S+	38600.0050	cappuccino	black	yes	72	120	D5.3
iMIX-3S	38600.0054	oatmeal	black	yes	72	120	D5.3a

iMIX-5

iMIX-5S+

Top hinge units available

iMIX® 5 Hoppers

Sleek, eye-catching powdered beverage dispenser featuring advanced mixing technology delivers exceptional hot drinks

- Five, 8lbs (3.6kg) hoppers
- Variable speed motors allow control of product consistency in mixing chamber (.75 to 6.6 grams of powder per second)
- High speed, heavy-duty whipper for complete product mixing
- Front-of-machine access for easy service
- Spring-loaded, all metal auger drive system for easy hopper installation
- Lighted front graphics for merchandising
- Left or top-hinged door option
- Easily removable side panels for complete access to service components
- Compatible with BUNNlink®

iMIX-5S+

- Set as push and hold or single size portion control
- Display allows adjustments and service operational testing from front of machine, communicates advertising messages, machine status and technical support contact information

Description					Capacity	Electrical	Spec Sheet
Model	Product #	Hot Water Dispense	Finish	Top Hinge Door	8oz cups/hr 236mL cups/hr	Volts	Web Link
iMIX-5	37000.0000	no	black	no	72	120	D5.1
iMIX-5	37000.0020	no	stainless	yes	72	120	D5.1
iMIX-5	37000.0022	yes	black	yes	72	120	D5.1
iMIX-5S+	38100.0003	no	black	no	72	120	D5.2
iMIX-5S+	38100.0050	no	black	yes	72	120	D5.2

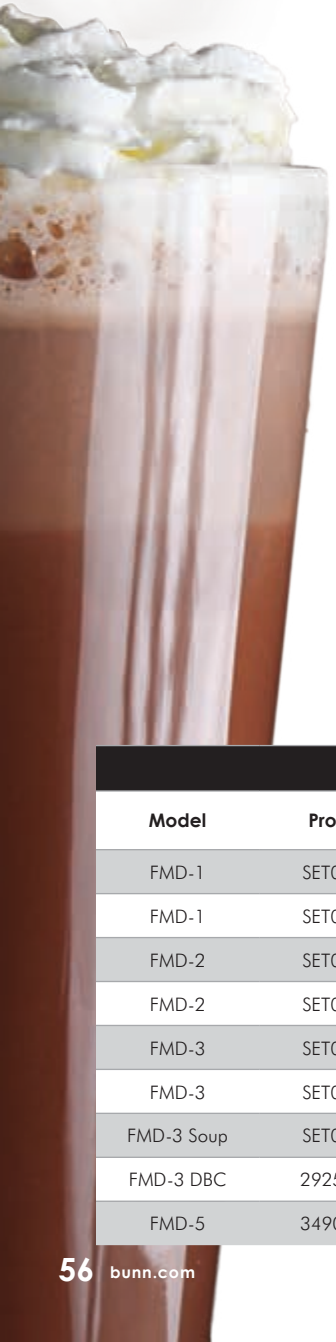
FMD-1

FMD-2

FMD-3

FMD-3

FMD-5



Fresh Mix

- FMD-1: One, 8lbs (3.6kg) hopper
  FMD-2: Two, 4lbs (1.81kg) hoppers
  FMD-3: Three, 4lbs (1.81kg) hoppers
  FMD-5: Five, 4lbs (1.81kg) hoppers
- Variable speed hopper motors offer a wide range of product mix ratios
- Lighted graphics for merchandising
- Adjustable legs and drip tray allow up to 7" (17.8cm) opening for serving cup
- Automatic rinse reduces run-on after beverage is dispensed
- Electrical and plumbing components easily accessible through front and top

FMD DBC

- Digital Brewer Control programming
- Fast fill – perfect for quick service restaurants
- Each mixing chamber has independent powder to water ratio
- System setup is password protected

Description					Capacity	Electrical	Spec Sheet
Model	Product #	Display	Finish	# Hoppers	8oz cups/hr 236mL cups/hr	Volts	Web Link
FMD-1	SET00.0196	standard	black	1	67	120	D3
FMD-1	SET00.0203	hot chocolate	black	1	67	120	D3
FMD-2	SET00.0200	standard	black	2	67	120	D3
FMD-2	SET00.0207	mug	stainless	2	67	120	D3
FMD-3	SET00.0197	café latte	black	3	67	120	D4
FMD-3	SET00.0198	café latte	stainless	3	67	120	D4
FMD-3 Soup	SET00.0199	soup	black	3	67	120	D4
FMD-3 DBC	29250.0000	café latte	black	3	67	120	D4
FMD-5	34900.0000	cappuccino	black	5	67	120	D4.1

iMIX-14

iMIX-5S+ H&C

Top hinge unit available

iMIX®-14

Expands hot powdered offerings and attracts customer attention with contemporary styling and digital advertising board

- Capacity: Four 6.5lbs (2.94kg) hoppers for base powders
  Two 2lbs (0.91kg) hoppers for flavor concentrate powders
- 7" diagonal touchscreen communicates advertising messages, machine status, technical support contact information and provides programming for settings and service adjustment
- Cappuccino (43800.0102) and soluble coffee (43800.0103) models available

iMIX® Hot and Iced Beverage

Sleek powdered beverage dispenser featuring advanced mixing technology delivers exceptional hot or cold drinks

- 3 dispense nozzles for hot drinks and 2 for iced cappuccino with split hot/iced cappuccino lighted display
- Capacity: Five, 8lbs (3.6kg) hoppers
- One 3gal (11.35L) and one 2gal (7.57L) hot water tank, with individually controlled thermostats, adjustable from 50° to 200°F, for optimum drink quality for hot and cold products

Description					Capacity	Electrical	Spec Sheet
Model	Product #	Top Hinge Door	Finish	# Hoppers	8oz cups/hr 236mL cups/hr	Volts	Web Link
iMIX-14	43800.0102	yes	black	6	72	120	D5.4
iMIX-14	43800.0103	yes	black	6	72	120	D5.4
iMIX-5S+H&I	40900.0000	no	black	5	72	120	D5.2a
iMIX-5S+H&I	40900.0050	yes	black	5	72	120	D5.2a

JDF-2S

JDF-2S PC LD
(Lighted Door with Portion Control)

Juice – JDF-2S

Cold beverage dispenser with High Intensity® mixing delivers superior drinks consistently

- One dispenser delivers both frozen and ambient products increasing profits by lowering costs
- Drink consistency assured with the BUNN High Intensity mixing technology
- Pumps and mixes 2+1 to 11+1 concentrated beverages, including 4+1 high viscosity and 5+1 juices accurately and consistently

Description						Capacity	Electrical	Spec Sheet
Model	Product #	Lighted Display	Portion Control	Remote Switches	Dual Dispense	5oz drinks/min. 147mL drinks/min.	Volts	Web Link
JDF-2S	37900.0001	no	no	no	no	4	120	D6.1
JDF-2S	37900.0025	no	no	no	yes	4	120	D6.1
JDF-2S LD	37900.0008	yes	no	no	no	4	120	D6.1a
JDF-2S PC LD	37900.0016	yes	yes	no	no	4	120	D6.1b
JDF-2S PC LD	37900.0044	yes	no	yes	no	4	120	D6.1a

JDF-4S PC LD
(Lighted Door with Portion control)

JDF-4S LD
(Lighted Door)

JDF-4S

Juice – JDF-4S

Cold beverage dispenser with High Intensity® mixing delivers superior drinks consistently

- One dispenser delivers both frozen and ambient products increasing profits by lowering costs
- Drink consistency assured with the BUNN High Intensity mixing technology
- Pumps and mixes 2+1 to 11+1 concentrated beverages, including 4+1 high viscosity and 5+1 juices accurately and consistently

Description						Capacity	Electrical	Spec Sheet
Model	Product #	Lighted Display	Portion Control	Remote Switches	Cold Water Dispense	12oz drinks/min. 354mL drinks/min.	Volts	Web Link
JDF-4S	37300.0000	no	no	no	no	3	120	D7.1
JDF-4S	37300.0002	no	no	no	yes	3	120	D7.1
JDF-4S LD	37300.0004	yes	no	no	no	3	120	D7.1a
JDF-4S LD	37300.0006	yes	no	no	yes	3	120	D7.1a
JDF-4S PC LD	37300.0023	yes	yes	no	no	3	120	D7.1b
JDF-4S LD	37300.0054	yes	no	yes	no	3	120	D7.1a

JDF-2S IC

JDF-2S IC LD
(Lighted Door)

JDF-4S IC

JDF-4S IC LD
(Lighted Door)

Iced Coffee – JDF-2, 4

Cold beverage dispenser with High Intensity® mixing delivers superior drinks consistently

- One dispenser delivers both frozen and ambient products increasing profits by lowering costs
- Drink consistency assured with the BUNN High Intensity mixing technology
- Pumps and mixes 2+1 to 11+1 concentrated beverages, including 4+1 high viscosity and 5+1 juices accurately and consistently

Description				Capacity		Electrical	Spec Sheet
Model	Product #	Lighted Display	Cold Water Dispense	5oz drinks/min. 147mL drinks/min.	12oz drinks/min. 354mL drinks/min.	Volts	Web Link
JDF-2S	37900.0002	no	no	4	n/a	120	D6.1
JDF-2S LD	37900.0009	yes	no	4	n/a	120	D6.1a
JDF-4S	37300.0016	no	yes	n/a	3	120	D7.1
JDF-4S LD	37300.0020	yes	no	n/a	3	120	D7.1a

iMIX-3 IC

iMIX-5 IC

iMIX-3S+ IC

iMIX-5S+ IC

iMIX® Iced Cappuccino

Sleek, eye-catching powdered beverage dispenser featuring advanced mixing technology delivers exceptional cold drinks

- iMIX-3 IC: Three, 8lbs (3.6kg) hoppers, iMIX-5 IC: Five, 8lbs (3.6kg) hoppers
- High speed, heavy-duty whipper for complete product mixing
- Front-of-machine access for easy service, set up and calibration
- Spring-loaded, all metal auger drive system for easy hopper installation
- Left or right-hinged door option
- RPM feedback controls powder dosing
- Night mode prevents pilferage
- Compatible with BUNNlink®

iMIX-3S+ and iMIX-5s+

- New high efficiency LED lighted front graphics for merchandising
- Silver color back panel and square dispenser buttons

Iced Cappuccino Display
Product No.: 37457.0006

Description			Capacity	Electrical	Spec Sheet
Model	**Product #**	**# Hoppers**	**8oz cups/hr 236mL cups/hr**	**Volts**	**Web Link**
iMIX-3 IC	36900.0026	3	72	120	D5
iMIX-5 IC	37000.0002	5	72	120	D5.1
iMIX-3S+ IC	38600.0006	3	72	120	D5.3
iMIX-5S+ IC	38100.0010	5	72	120	D5.2

frozen dispensed
beverage

Ultra-2 HP

Ultra™ Systems - Manual Fill

Frozen beverage dispenser with reversing auger technology for superior mixing and freezing

- Two 3gal (11.36L) hoppers
- Pour water and product mix directly into hopper; special plumbing not required
- Torque sensory technology maintains consistent product thickness for superior beverages
- Reversing auger design quickens freeze time and reduces air mixing with product
- Very simple to program, clean and maintain with touch pad display
- Compatible with BUNNlink®

Description					Electrical	Spec Sheet
Model	**Product #**	**Finish**	**Painted Frame /Spanish**	**Flat Lid**	**Volts**	**Web Link**
ULTRA-2 HP	34000.0012	white/sst	no	yes	120	D1a
ULTRA-2 HP	34000.0013	black	no	yes	120	D1a
ULTRA-2 HP	34000.0079	white/sst	no	no	120	D1a
ULTRA-2 HP	34000.0080	black	no	no	120	D1a
ULTRA-2 HP	34000.0081	black/sst	no	no	120	D1a
ULTRA-2 HP	34000.0063	white/sst	yes	no	120	D1a

Ultra-2 PAF

Ultra-2 LAFI

Ultra-2 CF Valve

Ultra™ Systems - Powdered, Liquid Autofill

Frozen beverage dispenser with reversing auger technology for superior mixing and freezing

ULTRA-2 PAF

- Powdered autofill product hoppers automatically replenish
- 5lbs (2.27kg) dry product capacity; large 2gal (7.57L) hoppers
- High efficiency LED lighting
- Compatible with BUNNlink®

ULTRA-2 LAFI

- Liquid autofill product hoppers automatically replenish

ULTRA-2 CF VALVE

- Constant flow control for accurate brixing of product
- Internal brixing allows interface with standard BIB pumping

Description					Electrical	Spec Sheet
Powdered AutoFill						
Model	**Product #**	**Finish**	**Logo on PAF Unit**		**Volts**	**Web Link**
ULTRA-2 PAF	34000.0500	white/sst	yes		120	D2
ULTRA-2 PAF	34000.0504	black	no		120	D2
ULTRA-2 PAF	34000.0501	black/sst	yes		120	D2
Liquid AutoFill						
Model	**Product #**	**Finish**	**CF Valve**	**Painted Frame/ Spanish**	**Volts**	**Web Link**
ULTRA-2 LAFI	34000.0067	white/sst	no	no	120	D1a
ULTRA-2 LAFI	34000.0073	black	no	yes	120	D1a
ULTRA-2 LAFI	34000.0099	black/sst	no	no	120	D1a
ULTRA-2 LAFI	34000.0515	black	no	no	120	D1a
ULTRA-2 CFV	34000.0520	black	yes	no	120	D1b
ULTRA-2 CFV	34000.0521	white/sst	yes	no	120	D1b
ULTRA-2 CFV	34000.0522	black/sst	yes	no	120	D1b

water

H5X/E Element

Precise Temperature Water Dispensers

- Digital thermostat provides consistent and accurate temperatures of 60°-200°F (15.6°-93.3°C) for H5E models and 60°-212°F (15.6°-100°C) for H5X models
- 5gal (18.9L) tank
- Contemporary, space-saving design
- LED display provides simple temperature adjustment
- Programmable "Energy Saver Mode" reduces operating cost during idle periods
- Thinsulate® tank insulation provides increased energy efficiency
- The perfect tool for added control over quality coffee and tea

Description					Capacity				Electrical	Spec Sheet
					Cold Water Input 35°F / 1.6°C		Hot Water Input 140°F / 60°C			
Model	Product #	Finish	Temperature Setting		gal/hr	L/hr	gal/hr	L/hr	Volts	Web Link
			°F	°C						
H5E	43600.0000	stainless	200	93.3	Varies with application.				208	E2b
H5E	43600.0001	stainless	200	93.3	Varies with application.				240	E2b
H5E	43600.0025	stainless	200	93.3	Varies with application.				120	E2b
H5X	43600.0002	stainless	212	100	7.3	27.6	14.7	55.6	208	E2b
H5X	43600.0003	stainless	212	100	7.3	27.6	14.7	55.6	240	E2b
H5X	43600.0026	stainless	212	100	3.7	14.0	8.1	30.7	120	E2b
H5E	43600.0004	red	200	93.3	Varies with application.				208	E2b
H5X	43600.0008	red	212	100	7.3	27.6	14.7	55.6	208	E2b
H5E	43600.0006	black	200	93.3	Varies with application.				208	E2b
H5X	43600.0010	black	212	100	7.3	27.6	14.7	55.6	208	E2b
H5E	43600.0005	copper	200	93.3	Varies with application.				208	E2b
H5X	43600.0009	copper	212	100	7.3	27.6	14.7	55.6	208	E2b
H5E	43600.0007	white	200	93.3	Varies with application.				208	E2b
H5X	43600.0011	white	212	100	7.3	27.6	14.7	55.6	208	E2b

OHW

HW2

H5E-DV PC

H10X

Precise Temperature Water Dispensers

(HW2, H5 and HW10)

- High quality, easy-to-clean stainless steel exterior and tank for a long life
- Pourover model plugs into any 120 volt outlet, no plumbing needed
- Precise temperature 72°-212°F (22.2°C-100°C) ensures consistent results (excludes OHW & HW2 models)
- Includes drip tray (HW2 and OHW models)
- Includes dry-plug prevention for easy installation (H10X models)
- H5 models can be front or side wall mounted
- Drip tray available for H5 models - Product No. 02497.0000 (see page 81)

POUROVER & MEDIUM VOLUME MODELS

Description			Tank Size	Capacity	Electrical	Spec Sheet
Model	Product #	°F Setting °C Setting	gal L	gal/hr L/hr	Volts	Web Link
OHW	02550.0003	200 93.3	.625 2.4	pourover	120	E4
HW2	02500.0001	200 93.3	2 7.6	4.2 15.9	120	E1
HW2 OATMEAL	02500.0012	200 93.3	2 7.6	4.2 15.9	120	E1a

LARGE VOLUME MODELS

Description			Tank Size	Capacity				Electrical	Spec Sheet
				Cold Water Input 35°F / 1.6°C		Hot Water Input 140°F / 60°C			
Model	Product #	°F Setting °C Setting	gal L	gal/hr	L/hr	gal/hr	L/hr	Volts	Web Link
H5E-DV PC	39100.0000	200	5	3.7	14	8.1	30.7	120	E2a
		93.3	18.9	7.3	27.6	14.7	55.6	120/208	
				7.3	27.6	14.7	55.6	120/240	
H5E-DV PC	39100.0001	90	5	8.1	30.7	n/a	n/a	120	E2a
		32.2	18.9	14.7	55.6	n/a	n/a	120/208	
				7.3	27.6	14.7	55.6	120/240	
H5E-DV PC	39100.0005	212	5	8.1	30.7	n/a	n/a	120	E2a
		100	18.9	14.7	55.6	n/a	n/a	120/208	
				7.3	27.6	14.7	55.6	120/240	
H10X-80-208	26300.0001	212	10	13.2	50	24.8	93.9	208	E3
		100	37.9						
H10X-80-240	26300.0000	212	10	13.2	50	24.8	93.9	240	E3
		100	37.9						

Coffee Decanters and Warmers

Easy Pour®

RFID Glass

Glass

NCD Decanter

WX1

WX2

WL2

EASY POUR

- BUNN exclusive design; high quality stainless steel base with drip proof, fast-pour lip
- Container and handle is one piece molded design for extra strength and durability
- Clear, impact-resistant material complies with FDA regulations for food contact

GLASS DECANTERS

- Reliable, shatter-resistant, and perfectly balanced with laboratory-grade, stress-free glass

RFID DECANTERS

- Reliable, shatter-resistant, and perfectly balanced with laboratory-grade, stress-free glass

WARMERS

- Ideal solution for remote serving; separate "on/off" switch

DECANTERS							
Model	**Product #**	**Capacity**	**Handle**	**Quantity**	**Shipping Weight**	**Compatible Equipment**	**Spec Sheet**
Easy Pour	06100.0101	64oz	black	case of 1	1.0lbs (0.5kg)	**12 Cup Decanter Brewers:** VP17, VPR, VPS, AXIOM, CW, CWT, CWTF, CRTF, OL, OT, RT, RTF, RL, VLPF	A1.15
Easy Pour	06100.0102	64oz	black	case of 2	2lbs (0.9kg)		
Easy Pour	06100.0103	64oz	black	case of 3	3lbs (1.4kg)		
Easy Pour	06100.0106	64oz	black	case of 6	6lbs (2.7kg)		
Easy Pour	06100.0112	64oz	black	case of 12	12lbs (5.5kg)		
Easy Pour	06100.0124	64oz	black	case of 24	23lbs (10.4kg)		
Easy Pour	06100.0156	64oz	black	6 each, case of 1	8lbs (3.6kg)		
Easy Pour	06101.0101	64oz	orange	case of 1	1.0lbs (0.5kg)		
Easy Pour	06101.0102	64oz	orange	case of 2	2lbs (0.9kg)		
Easy Pour	06101.0103	64oz	orange	case of 3	3lbs (1.4kg)		
Easy Pour	06101.0106	64oz	orange	case of 6	6lbs (2.7kg)		
Easy Pour	06101.0112	64oz	orange	case of 12	12lbs (5.5kg)		
Easy Pour	06101.0124	64oz	orange	case of 24	23lbs (10.4kg)		
Glass	42400.0101	64oz	black	case of 1	1.2lbs (0.5kg)		
Glass	42400.0103	64oz	black	case of 3	4.5lbs (2.1kg)		
Glass	42400.0024	64oz	black	case of 24	26lbs (11.8kg)		
Glass	42401.0101	64oz	orange	case of 1	1.2lbs (0.5kg)		
Glass	42401.0103	64oz	orange	case of 3	4.5lbs (2.1kg)		
Glass	42401.0024	64oz	orange	case of 24	26lbs (11.8kg)		
RFID Glass	42400.0203	64oz	black	case of 3	4.5lbs (2.1kg)	Axiom RFID	
RFID Glass	42400.0203	64oz	orange	case of 3	4.5lbs (2.1kg)		
NCD	34116.0001	50 oz.	black	case of 1	1.0lbs (0.5kg)	A10	

WARMERS						
Model	**Product #**	**Finish**	**Number of Warmers**	**Shipping Weight**	**Volts**	**Spec Sheet**
WL2 *(step up)*	11402.0001	stainless	two	7lbs (3.2kg)	120	A1.15
WX1 *(one position)*	06450.0004	stainless	one	3lbs (1.4kg)	120	A1.15
WX2 *(side-by-side)*	06310.0004	stainless	two	4lbs (1.8kg)	120	A1.15

Thermal Carafe

Economy Thermal Carafe

RFID Economy Thermal Carafe

Vacuum Pitcher

Push-Button Airpot

Lever-Action Airpot

Carafes, Pitchers and Airpots

CARAFES							
Model	**Product #**	**Capacity**	**Liner**	**Lid Color**	**Quantity**	**Compatible Equipment**	**Spec Sheet**
Deluxe Thermal Carafe	36029.0001	1.9L (64oz)	Stainless Steel	Black	single unit	VPR-TC CW15-TC AXIOM-DV-TC SmartWAVE CWTF-TC CWTF Twin-TC	A3.15
Deluxe Thermal Carafe	36029.0000	1.9L (64oz)	Stainless Steel	Black	case of 12		A3.15
Deluxe Thermal Carafe	36252.0001	1.9L (64oz)	Stainless Steel	Orange	single unit		A3.15
Deluxe Thermal Carafe	36252.0000	1.9L (64oz)	Stainless Steel	Orange	case of 12		A3.15
Economy Thermal Carafe	40163.0000	1.9L (64oz)	Stainless Steel	Black	single unit		A3.15
Economy Thermal Carafe	40163.0100	1.9L (64oz)	Stainless Steel	Black	case of 12		A3.15
Economy Thermal Carafe	40163.0001	1.9L (64oz)	Stainless Steel	Orange	single unit		A3.15
Economy Thermal Carafe	40163.0101	1.9L (64oz)	Stainless Steel	Orange	case of 12		A3.15
RFID Economy Thermal Carafe	43873.0000	1.9L (64oz)	Stainless Steel	Black	single unit	AXIOM BrewWISE RFID	A3.15

PITCHERS						
Model	**Product #**	**Capacity**	**Liner**	**Quantity**	**Compatible Equipment**	**Spec Sheet**
Vacuum	39430.0000	1.9L (64oz)	Stainless Steel	single unit	SmartWAVE	A3.6
Vacuum	39430.0100	1.9L (64oz)	Stainless Steel	case of 6	SmartWAVE	A3.6

AIRPOTS						
Model	**Product #**	**Capacity**	**Liner**	**Quantity**	**Compatible Equipment**	**Spec Sheet**
Push-Button	28696.0002	2.2L (74oz)	Glass	single unit	VPR-APS CW15-APS ICB-DV ICB Twin AXIOM-DV-APS AXIOM Twin APS SmartWAVE CWTF-APS CWTF Twin APS ITCB -DV (flip tray)	A3.6
Push-Button	28696.0006	2.2L (74oz)	Glass	case of 6		A3.6
Push-Button	13041.0001	2.5 L (84oz)	Glass	single unit		A3.6
Push-Button	13041.0101	2.5 L (84oz)	Glass	case of 6		A3.6
Lever-Action	32700.0000	2.2L (74oz)	Glass	case of 6		A3.6
Lever-Action	44311.0000	2.2L (74oz)	Stainless Steel	single unit		A3.6
Lever-Action	44311.0100	2.2L (74oz)	Stainless Steel	case of 6		A3.6
Lever-Action	32125.0000	2.5L (84oz)	Stainless Steel	single unit		A3.6
Lever-Action	32125.0100	2.5L (84oz)	Stainless Steel	case of 6		A3.6
Lever-Action	32130.0000	3.0L (102oz)	Stainless Steel	single unit		A3.6
Lever-Action	32130.0100	3.0L (102oz)	Stainless Steel	case of 6		A3.6
Lever-Action	36725.0000	3.8L (128oz)	Stainless Steel	single unit		A3.6
Lever-Action	36725.0100	3.8L (128oz)	Stainless Steel	case of 6		A3.6

UNIV-2 APR

UNIV-3 APR

UNIV-4 APR

UNIV-5 APR

UNIV-6 APR

Universal Airpot Racks

Versatile merchandising system for airpots

- Holds push-button or lever-action airpots
- Displays can be combined or taken apart easily for greater flexibility
- Sturdy, carbon-steel wire construction with vinyl coating resists corrosion, easy to clean
- Sponge-lined trays to catch drips and spills
- Refer to specification sheets for detailed drawings

UNIVERSAL AIRPOT RACKS			
Model	**Product #**	**Capacity**	**Spec Sheet**
UNIV-2 APR (1 upper, 1 lower)	35728.0000	2 airpots	A3.9
UNIV-2 APR (2 lower)	35728.0001	2 airpots	A3.9
UNIV-3 APR (3 lower)	35728.0002	3 airpots	A3.9
UNIV-4 APR (2 upper, 2 lower)	35728.0003	4 airpots	A3.9
UNIV-5 APR (3 upper, 2 lower)	35728.0004	5 airpots	A3.9
UNIV-6 APR (3 upper, 3 lower)	35728.0005	6 airpots	A3.9

1.5 gal TF Server with stand
(black, stainless finish)

1.5 gal TF Server
without stand

TF Server Stand

Digital Gauge with
Count-up Timer

ThermoFresh® Digital Gauge Servers

Optimum flavor profile for hours without traditional warming plates

TF SERVER

- Count-up timer begins to count-up in one minute increments to specifically display how long the brewed beverage has been stored; requires four AAA batteries; display shows low battery symbol
- Volume indicator display
- Brew-thru lid design also features a pour spout for easy emptying and cleaning
- Contemporary styling and wrap program for maximum merchandising
- Translucent faucet guard for visibility while dispensing and soft grip handle for secure portability

TF SERVER WITHOUT STAND

- Ideal with Infusion Series Coffee Brewer (ICB)
- Use with the TF Server Stand for easy dispensing; 7.05" (17.9cm) cup clearance

TF SERVER STAND

- Built-in drip tray is easily removed for cleaning or providing extra clearance for large vessels
- Ideal for use with Single or Dual DBC Brewers

Model	Product #	Holding Capacity	Finish	Compatible Equipment	Spec Sheet
TF Server *(Digital Gauge)*	42700.0000	1gal (3.8L)	Stainless	Single TF DBC, Dual TF DBC ICB Tall, ICB Twin Tall ITCB-DV, ITCB-DV HV, ITCB Twin HV	A2.15
TF Server *(Digital Gauge)*	42700.0001	1gal (3.8L)	Black		A2.15
TF Server *(Digital Gauge)*	42750.0000	1.5gal (5.7L)	Stainless		A2.15
TF Server *(Digital Gauge)*	42750.0001	1.5gal (5.7L)	Black		A2.15
TF Server without Stand *(Digital Gauge)*	42700.0050	1gal (3.8L)	Stainless	ICB-DV ICB Twin	A2.16
TF Server without Stand *(Digital Gauge)*	42700.0051	1gal (3.8L)	Black		A2.16
TF Server without Stand *(Digital Gauge)*	42750.0050	1.5gal (5.7L)	Stainless		A2.16
TF Server without Stand *(Digital Gauge)*	42750.0051	1.5gal (5.7L)	Black		A2.16
TF Server Stand	39795.0003	N/A	Black	TF Servers without stand	A2.16

1 gal TF Server
wihtout Stand

TF Server Stand

1.5 gal TF Server with Stand
(black, stainless finish)

ThermoFresh® Mechanical Gauge Servers

Optimum flavor profile for hours without traditional warming plates

TF SERVER

- Brew-thru lid design also features a pour spout for easy emptying and cleaning
- Contemporary styling and wrap program for maximum merchandising
- Translucent faucet guard for visibility while dispensing

TF SERVER WITHOUT STAND

- Ideal with Infusion Series Coffee Brewer (ICB)
- Use with the TF Server Stand for easy dispensing; 7.05" (17.9cm) cup clearance

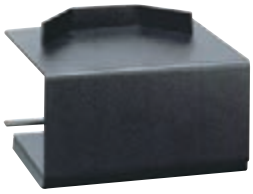
TF SERVER STAND

- Built-in drip tray is easily removed for cleaning or providing extra clearance for large vessels
- Ideal for use with Single or Dual DBC Brewers

Model	Product #	Holding Capacity	Finish	Compatible Equipment	Spec Sheet
TF Server *(Mechanical Gauge)*	44000.0000	1gal (3.8L)	Stainless	Single TF DBC Dual TF DBC ICB Tall ICB Twin Tall ITCB-DV ITCB-DV HV ITCB Twin HV	A2.13
TF Server *(Mechanical Gauge)*	44000.0001	1gal (3.8L)	Black		A2.13
TF Server *(Mechanical Gauge)*	44050.0000	1.5gal (5.7L)	Stainless		A2.13
TF Server *(Mechanical Gauge)*	44050.0001	1.5gal (5.7L)	Black		A2.13
TF Server without Stand *(Mechanical Gauge)*	44000.0050	1gal (3.8L)	Stainless	ICB-DV ICB Twin	A2.14
TF Server without Stand *(Mechanical Gauge)*	44000.0051	1gal (3.8L)	Black		A2.14
TF Server without Stand *(Mechanical Gauge)*	44050.0050	1.5gal (5.7L)	Stainless		A2.14
TF Server without Stand *(Mechanical Gauge)*	44050.0051	1.5gal (5.7L)	Black		A2.14
TF Server Stand	39795.0003	N/A	Black	TF Servers without Stand	A2.14

TS
(stand included)

TS Racks
(shown with TS Servers without stands)



TS Booster

Thermal Mechanical Gauge Servers

THERMAL SERVER

- Easy-to-use, portable self-service system
- Depending on stand, server can accommodate up to 6.5" (16.51cm) cup

THERMAL SERVER BOOSTER

- To be used in conjunction with one Thermal Server without stand

THERMAL SERVER RACK

- Holds one or two thermal servers without stands
- Made of durable, easy-to-clean plastic with drip trays to catch spills and keep serving areas clean

THERMAL SERVER					
Model	**Product #**	**Capacity**	**Quantity**	**Compatible Equipment**	**Spec Sheet**
TS *(stand included)*	45882.0002	2.5L (84oz)	single unit	SmartWAVE	A3.11
TS *(stand included)*	45882.0000	2.5L (84oz)	6/case	SmartWAVE	A3.11
TS *(no stand)*	45882.0003	2.5L (84oz)	single unit	SmartWAVE	A3.11
TS *(no stand)*	45882.0001	2.5L (84oz)	6/case	SmartWAVE	A3.11
TS *(rasied stand)*	45882.0004	2.5L (84oz)	single unit	N/A	A3.11
RACKS AND BOOSTER					
Model	**Product #**	**Capacity**	**Quantity**	**Compatible Equipment**	**Spec Sheet**
TSR-1 Rack	18008.6001	1 thermal server without stand		TS Server without Stand	A3.11
TSR-2 Rack	18008.6002	2 thermal servers without stands		TS Server without Stand	A3.11
TS Booster	18010.6000	1 thermal server without stand		TS Server without Stand	A3.11

2SH Docking Station

1 SH Server
and Docking Station

Soft Heat® Server System

BUNN exclusive technology automatically manages heat in the docking system

SH SERVER

- 1.5gal capacity; choose from 5 optional holding time settings
- LED power indicator; black or stainless finish
- Safety-Fresh® brew-thru lid with vapor seal and spill prevention
- Soft grip handle for secure portability

SH DOCKING STATION

- Remote one and two server docking stations with 4" legs
- Instant power contact with servers
- Add additional remote stations to increase volume

Model	Product #	Capacity	Setting	Finish	Volts	Compatible Equipment	Spec Sheet
SH Server	27850.0001	1.5gal (5.7L)		Stainless		Single SH DBC Dual SH DBC SIngle SH Dual SH	A2.10
SH Server	27850.0004	1.5gal (5.7L)		Black			A2.10
SH Server	27850.0006	1.5gal (5.7L)	45min	Stainless			A2.10
SH Server	27850.0008	1.5gal (5.7L)	60min	Black			A2.10
SH Server	27850.0009	1.5gal (5.7L)	Adjustable Timer	Stainless			A2.10
SH Server	27850.0016	1.5gal (5.7L)	240min	Stainless			A2.10
SH Server	27850.0022	1.5gal (5.7L)	120min	Black			A2.10
SH-S Server	27850.0046	1.0gal (3.8L)		Stainless		Dual SH DBC LP	A2.10a
1SH Docking Station	27825.0000	1 SH Server		Stainless	120	one SH Server	A2.10
1SH Docking Station	27825.0003	1 SH Server		Black	120	one SH Server	A2.10
2SH Docking Station	27875.0000	2 SH Servers		Stainless	120	two SH Servers	A2.10
2SH Docking Station	27875.0003	2 SH Servers		Black	120	two SH Servers	A2.10

RWS1

1.5 GPR-FF

GPR Servers and Remote Warmers

PORTABLE SERVER

- 1.5gal (5.7L) capacity
- Top handle allows for easy transport to remote service
- Safety-Fresh® brew-thru lid with vapor seal and spill prevention
- Fast flow faucet

WARMER

- Available with plastic or satin nickel legs
- Adjustable legs

Model	Product #	Capacity	Finish	Volts	Compatible Equipment	Spec Sheet
1.5GPR-FF	20950.0004	1.5gal (5.7L)	Stainless		Single GPR DBC, Dual GPR DBC AXIOM Single, Single and Dual	A2.5

WARMER							
Model	**Product #**	**Capacity**	**Finish**	**Legs**	**Volts**	**Compatible Equipment**	**Spec Sheets**
RWS1	12203.0010	1.5 GPR	Stainless	Plastic	120	1.5GPR	A2.5
RWS1	12203.0014	1.5 GPR	Stainless	Satin Nickel	120	1.5GPR	

Narrow

Square

Round

Oval

Low Profile

TEA CONCENTRATE DISPENSERS

- Venturi valve pulls product through to mixing valve
- Rear shut-off valve for cleaning dispenser
- Accepts one gallon (3.8L) jugs in top of container or BIB
- Pressure regulator provides consistent product-to-water ratio
- Mixes a range of 5:1 to 15:1 concentrate to water ratio

Iced Tea and Coffee Dispensers

Model	Additional Feature	Product #	Capacity	Handles	Compatible Equipment	Spec Sheets
NARROW						
TDO-N-3.5	lift handle	39600.0001	3.5gal (13.2L)	Front/Back	Tall models w/29" trunk: TB3, TB6 ITB, ITB DD ITCB, ITCB HV ITCB Twin HV	B9
TDO-N-3.5	lift handle	39600.0031	3.5gal (13.2L)	Front/Back		B9
TDO-N-4	lift handle	39600.0002	4gal (15L)	Front/Back		B10
TD3T-N	lift handle, brew-thru lid	43900.0001	3.5gal (13.2L)	Front/Back		B9a
TD3T-N	lift handle, solid lid	43900.0002	3.5gal (13.2L)	Front/Back		B9a
SQUARE						
TD4	solid lid	03250.0003	4gal (15.1L)	Side	Short models w/25.75" trunk TB3 ITB ITCB	B6
TD4	brew-thru lid	03250.0006	4gal (15.1L)	Side		B6
TD4T	solid lid, tall	03250.0004	4gal (15.1L)	Side	Tall models w/29" trunk: ITB ITCB ITCB HV	B6
TD4T	brew-thru lid, tall	03250.0005	4gal (15.1L)	Side		B6
TD4T	brew-thru lid, tall, no decal	03250.0018	4gal (15.1L)	Side		B6
CYLINDER – ROUND						
TDS-3	stainless lid	33000.0000	3 gal. (11.4 L)	Side	TB3 ITB ITCB ITCB HV	B7
TDS-3.5	stainless lid	33000.0008	3.5gal (13.2L)	Side		B7
TDS-5	stainless lid	33000.0001	5gal (18.9L)	Side	TU5	B7
CYLINDER – OVAL						
TDO-4	solid, plastic lid	34100.0000	4gal (15L)	Side	TB3 ITB ITCB ITCB HV	B7
TDO-4	brew-thru plastic lid	34100.0002	4gal (15L)	Side		B7
TDO-5	solid, plastic lid	34100.0001	5gal (18.9L)	Side		B7
TDO-5	brew-thru plastic lid	34100.0003	5gal (18.9L)	Side		B7
LOW PROFILE						
TDO-3.5 LP	low profile	37100.0000	3.5gal (13.2L)	Side	TB3 LP, ITB LP	B1a
SERVER STAND						
Remote Server Stand		37675.0001		Top	TDO-3.5 LP	B1a
TEA CONCENTRATE DISPENSERS						
TCD-1	one nozzle	37750.0000	45gal/hr (170.3L)	Side		B8
TCD-2	two nozzles	37750.0002	67gal/hr (253.6L)	Side		B8
ICED COFFEE						
ICD-3	stainless lid	33000.0002	3gal (11.4L)	Side	IC3	B7

Water Quality Filter Systems

Quality beverages begin with quality water

BUNN® water quality filtration systems, when used with BUNN brewing equipment, ensure that your customers are getting the best tasting beverage possible. The Easy Clear® filters are manufactured to BUNN specifications and address water problems such as taste and odor; sediment, lime scale and hardness.

Model #	Part #	Capacity @ Flow Rate	Replacement Cartridges
EQHP10L	39000.0001	10,000gal @ 1.5gpm	39000.1001
EQHP10	39000.0004	10,000gal @ 1.5gpm	39000.1004
EQHP25L	39000.0002	25,000gal @ 2.1gpm	39000.1002
EQHP25	39000.0005	25,000gal @ 2.1gpm	39000.1005
EQHP35L	39000.0011	35,000gal @ 3.34gpm	39000.1011
EQHP54L	39000.0003	54,000gal @ 5gpm	39000.1003
EQHP54	39000.0006	54,000gal @ 5gpm	39000.1006
EQHP-TWIN 70L*	39000.0012	70,000gal @ 6.68gpm	(2) 39000.1011
EQHP-TWIN 108SP*	39000.0013	108,000gal @ 10gpm	(2) 39000.1006 (1) 39000.1010
Scale-Pro	39000.0010	Recommended 6 month change-out	39000.1010
EQHP-ESP	39000.0008	422gal @ 10.5gpg @ 0.5gpm	39000.1008
EQHP-SFTN	39000.0009	1350grains @ 0.5gpm	39000.1009
EQHP-TEA	39000.0007	4350grains @ 1.0gpm	39000.1007
EQHP Water Filter Head	39000.1000		
EQ-17-TL (quick connect)	30200.1000	1,500gal @ 0.5gpm	30200.1001
ED-17-TL (inline system)	30201.1001	1,500gal @ 0.5gpm	30201.0001
EDSS-11 (hot water)	30370.1000	2,000gal @ 2gpm	30370.1001

*Requires multiple replacement cartridges. See numbers noted in far right column.

Espresso Water Conditioner System

- Variable bypass head
- Specialized blend of resin targeted to reduce hardness and alkalinity
- 100% treatment of the water including the bypass to reduce taste and odor
- Quick Connect valve-in-head design simultaneously shuts off and vents water, allowing for simple and trouble-free cartridge change-outs
- System maximum operating pressure is 125psi (862kPa) and operating temperature 100°F (38°C)
- Includes water test kit
- Can be mounted in vertical or horizontal positions

Model #	Part #	Capacity @ Flow Rate	Replacement Cartridges
C300 Kit	45961.0000	1,057gal @ 10gpg @ 1gpm	45961.1001
C500 Kit	47152.0000	1,796gal @ 10gpg @ 1gpm	47159.0000
Replacement Head C300 & C500	45961.1002		

Paper Filters

Selection of coffee filters is a vital step in brewing perfect coffee - don't settle for anything less than BUNN quality coffee filters. Using the results of years of research, BUNN manufactures the best filters from high quality, heavy weight paper, so the water flows properly through the coffee. BUNN filters are uniquely designed for strength with taller walls to help reduce overflow and grounds in your coffee.

BUNN's paper stock used in the manufacturing of our coffee filters is produced using an elemental chlorine-free (ECF) bleaching method.

Filter Type	Product #	Description	Number per Bag	Bags per Case	Number Cluster	Overall Measure x Base Diameter (inches)	Packed per Case	Case Weight (lbs/kg)	Cases per Skid/ Tier
Decanter Filters	20115.0000	Regular C, S, R, O, VLPF, VPR, VPS, VP-17	500	2	50	9 3/4 x 4 1/4	1000	4.2/1.91	180/15
	20116.0000	Regular Narrow C, S, R, O, VLPF, VPR, VPS, VP-17	500	2	50	9 1/2 x 3 1/4	1000	4.2/1.91	180/15
	20122.0000	Regular Fast Flow C, S, R, O, VLPF, VPR, VPS, VP-17	500	2	50	9 3/4 x 4 1/4	1000	4.5/2.04	180/15
	20106.0000	A10/Retail - 8 & 10 cup brewers	500	2	50	8 1/2 x 3 1/4	1000	3.4/1.54	231/21
Urn Filters	20109.0000	Urn - U3, SRU, IC-3	252	1	36	17 3/4 x 7 1/4	252	5.5/2.49	88/11
	20112.0000	Narrow Base Urn	250	1	25	18 1/2 x 6 1/4	250	5.5/2.49	88/11
	20124.0000	Urn, 3gal	252	1	36	19 x 7 1/4	252	6.1/2.77	88/11
	20111.0000	Urn, Titan	252	1	36	20 x 7 3/4	252	6.6/2.99	84/12
	20125.0000	Urn, 6gal	250	1	25	21 x 8 3/4	250	7.5/3.4	72/9
	20113.0000	Urn, 10gal	250	1	25	23 3/4 x 8 3/4	250	9.3/4.22	54/9
	20131.0000	Urn, 10gal	252	1	36	24 1/4 x 10 3/4	252	9.7/4.40	36/6
Other Filters	20120.0000	System III	252	2	36	15 1/8 x 5 3/8	504	8.5/3.86	108/12
	20100.0000	Tea Brewers, Single & Dual Coffee brewers, 1 1/2 gallon urns, ITCB, System II	500	1	50	12 3/4 x 5 1/4	500	4.7/2.13	150/15
	20157.0001	Gourmet C Funnel	500	2	50	12 1/2 x 4 3/4	1000	8.25/3.74	60
	20138.1000	Gourmet, Single TF, Dual TF, Single SH, Dual SH, Single, Dual, 1.5gal urns	252	2	36	13 3/4 x 5 1/4	504	5.5/2.49	108/12

Stock Funnels

BLACK PLASTIC FUNNEL
Product #: 38766.0002
- For use with A10 brewer

URN FUNNEL
Product #: 07022.0012
- For use with SRU and U3 brewers

BLACK PLASTIC SPLASHGARD® FUNNEL WITH DECALS
Product #: 20583.0003 (7.12" width)
- For use with CDBC, CWT, AXIOM® and SmartWAVE® brewers

Product #: 29351.0001 (7.62" width)
- For use with F,O, R, X, CDBC Twin, CWT Twin and AXIOM® Twin brewers

BLACK PLASTIC ITCB FUNNEL
Product #: 03021.0008
- For use with ITCB when brewing coffee

BLACK PLASTIC SINGLE/DUAL FUNNEL
Product #: 22735.0000 w/bypass
- For use with Single®, Dual® and Soft Heat® brewers, ITCB-HV

STAINLESS STEEL SPLASHGARD® FUNNEL
Product #: 20216.0000 (7.12" width)
- For use with CDBC, CWT AXIOM® and SmartWAVE® brewers

Product #: 20217.0000 (7.62" width)
- For use with F,O, R, X, CDBC Twin, CWT Twin and AXIOM® Twin brewers

STAINLESS STEEL DUAL/SINGLE FUNNEL
Product #: 20201.1201
- For use with Single®, Dual®, and Soft Heat® brewers

SMART FUNNEL®
Product #: 32643.0000
- Standard w/bypass

Product #: 32643.0010 w/D-Ring basket
- For use with BrewWISE®, ThermoFresh®, Soft Heat®, DBC® and ICB brewers

related products

TITAN® FUNNEL
Product #: 40114.0000
- For use with Titan® brewers

IC3 FUNNEL
Product #: 24657.0000 Plastic
Product #: 45845.1000 Stainless (Black Handles)

Product #: 45845.0001 Stainless (Green handles - for tea)
- For use with IC3 brewers

GOURMET C FUNNEL
Product #: 34559.0000 (7.12" width)
- For use with CDBC, CWT AXIOM® and SmartWAVE® **APS and TC** brewers

Product #: 34559.0001 (7.62" width)
- For use with CDBC Twin, CWT Twin and AXIOM® Twin **APS and TC** brewers
- Universal design – handle may be moved to appropriate side
- Allows brewing heavier throw weights

TRANSLUCENT COFFEE FUNNEL
Product #: 20583.0002 (7.12" width)
- For use with S, VP, and CWTF brewers

Product #: 29351.0000 (7.62" width)
- For use with F, O, R, and X, CDBC Twin, CWT Twin and AXIOM® Twin brewers

TRANSLUCENT TEA FUNNEL
Product #: 03021.0016 (7.12" width)
- For use with SmartWAVE Combo brewer

TRANSLUCENT TEA FUNNEL
Product #: 03021.0004 (standard)
- For use with ITCB, TB3 and TU3 brewers

Product #: 03021.0005 (quick dispense)
- For use with ITB, TB3Q and TU3Q brewers

TRANSLUCENT DUAL DILUTION TEA FUNNEL
Product #: 03021.0013 (standard)
- For use with TB6 brewer

Product #: 03021.0014 (quick dispense)
- For use with TB6Q brewer

NOTE: All funnels shown on this page *(excluding #38766.0002 and #07022.0012)* are designed with SplashGard® to help deflect hot liquids away from the hand.

related products

Special Purpose Funnels

TRANSLUCENT POUCH PACK FUNNEL
Product #: 35282.0001
- For use with TU3Q

Product #: 35282.0002
- For use with TU3, TB3
- Use with rectangular tea pouch pack
- See through material guards against hot water spills when removed

POUCH PACK FUNNEL FOR SATELLITE BREWERS
Product #: 35282.0000 (black)
- For Duals and Singles

UNIVERSAL STAINLESS POUCH PACK FUNNEL
Product #: 29151.0000 (black handle)
Product #: 29151.0001 (orange handle)
- Interchangeable handle allows use in all BUNN decanter brewers

POUCH PACK FUNNEL - SMALL BREW CHAMBER
Product #: 02073.0010 (black)
- 7.62" width
- For use with F, O, R & X brewers

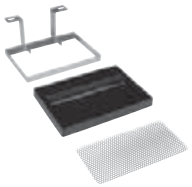
Product #: 04274.0012 (black)
Product #: 04274.0010 (brown)
- 7.12" width
- For use with S, VP, & CWTF brewers

POUCH PACK FUNNEL - LARGE BREW CHAMBER
Product #: 02074.0010 (black)
- 7.62" width
- For use with F, O, R & X brewers

Product #: 02774.0011 (black)
Product #: 02774.0010 (brown)
- 7.12" width
- For use with S, VP, & CWTF brewers

Drip Trays Coffee

SINGLE®, SINGLE SH BREWERS AND SINGLE SH STAND
Product #: 26830.0000 Kit
Product #: 26918.1000 Drip Tray
Product #: 26801.0000 Drip Tray Cover

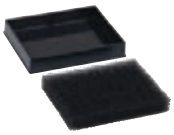


RWS1 WARMER
Product #: 20213.0103 Kit
Product #: 20213.0301 Bracket
Product #: 20213.0200 Drip Tray
Product #: 03229.0000 Drip Tray Cover

DUAL®, DUAL SH BREWERS AND 2SH STAND
Product #: 27150.0000 Kit
Product #: 26971.1000 Drip Tray
Product #: 26916.0000 Drip Tray Cover

DUAL® BREWERS
Product #: 20213.0101 Kit
- Includes Drip Tray, Drip Tray Cover, and Bracket.

LCR-3 HV
Product #: 41656.0000 Kit
- Includes Drip Tray, Drip Tray Cover, and Bracket.



AIRPOT RACK
Product #: 25368.0000 Drip Tray
Product #: 25367.0000 Drip Tray Sponge Liner

NOTE: Only funnels #35282.0001, #35282.0002, and #35282.0000 on this page are designed with SplashGard® to help deflect hot liquids away from the hand are.

Drip Trays Coffee *continued*

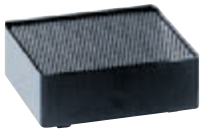
THERMOFRESH® SERVER
Product #: 35008.0000 Drip Tray
Product #: 35014.0000 Drip Tray Cover

NEW THERMOFRESH® SERVER
Product #: 38931.0000 Drip Tray
Product #: 38932.0000 Drip Tray Cover

SRU COFFEE URN
Product #: 06465.0000 Kit

U3 COFFEE URN
Product #: 07284.0000 Kit
Product #: 07286.0000 Drip Tray
Product #: 07285.0000 Drip Tray Cover

Drip Trays Hot Water



HW2, H5M, H5E, AND H5X
Product #: 02497.0000 Kit
Product #: 02545.0000 Drip Tray Only
Product #: 02546.0000 Drip Tray Cover
Product #: 02547.0000 Foot, Rubber
(Not pictured. Four (4) are required.)

OHW
Product #: 02497.0001 Kit
Product #: 02571.0000 Drip Tray
Product #: 02572.0000 Drip Tray Cover
Product #: 02547.0000 Foot, Rubber
(Not pictured - Four (4) are required)

Drip Trays Tea

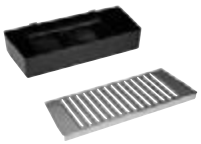
TCD AND TDO
Product #: 38029.1000 Kit
Product #: 03207.0004 Drip Tray
Product #: 26801.0000 Drip Tray Cover

ITB DUAL DILUTION
Product #: 38029.1002 Drip Tray Kit
Product #: 03207.0007 Drip Tray

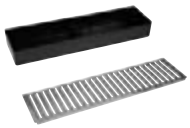
TDO-N
Product #: 39626.0000 Drip Tray
Product #: 39627.0000 Drip Tray Cover

Drip Trays Hot Beverage

FMD-1 AND FMD-2
Product #: 02571.0000 Drip Tray
Product #: 28966.0000 Drip Tray Cover



FMD-3
Product #: 28699.0000 Drip Tray
Product #: 28267.0000 Drip Tray Cover



FMD-4 AND FMD-5
Product #: 34716.0000 Drip Tray
Product #: 34717.0000 Drip Tray Cover

iMIX-3
Product #: 36984.0000 Drip Tray
Product #: 36985.0000 Drip Tray Cover

iMIX-4 AND iMIX-5
Product #: 36670.0000 Drip Tray
Product #: 36739.0000 Drip Tray Cover

related products

Drip Trays Cold Beverage

JDF-2 S
Product #: 38765.1000 Kit
Product #: 38764.0000 Drip Tray
Product #: 26801.0000 Drip Tray Cover

JDF-2 S EXTENDED
Product #: 44015.1000 Kit
Product #: 26801.0000 Drip Tray Cover
• Increases cup clearance to 10.25″

JDF-4 S
Product #: 38764.1001 Kit
• Includes drip tray and cover

JDF-4 S EXTENDED
Product #: 40789.1000 Kit
Product #: 39613.0000 Drip Tray Cover
• Increases cup clearance to 10.25″

Drip Trays Frozen Beverage

ULTRA-2 WHITE
Product #: 28086.0000 Drip Tray
Product #: 32068.0000 Drip Tray Cover

ULTRA-2 BLACK
Product #: 28086.0001 Drip Tray
Product #: 32068.0001 Drip Tray Cover

EXCLUSIVE BUNN PROGRAMMING AND DESIGN FEATURES

Bypass (and variable bypass): A function, like dilution, that reduces strength of a concentrate but it is intended for hot beverages. Generally, hot water is blended with coffee concentrate. Variable bypass allows different bypass rates for various brew volumes (small, medium and large) within a recipe.

Cold brew lock-out: A programming feature that prevents brewing when actual water temperature is below the Ready temperature.

Dilution: A function used to reduce strength of a concentrate for cold beverages. Generally cold tap water is blended with tea or coffee concentrate.

Drip Time: Setting of time from the end of the spray head flow until the funnel flow stops (also applies to funnel lock).

Easy Pulse: This is a simplified version of Pulse Brew. It is programmed by selecting the time period of brew water dispense. Easy Pulse allows the operator to input a set time for which the brewer software will determine a pulse sequence.

Extraction: Water-soluble materials dissolve and move out of the coffee grounds and into the water. Part of the brewing process that includes Wetting and Hydrolysis.

Funnel lock: A safety feature to prevent funnel removal during drip time.

Hydrolysis: A chemical reaction where the materials created during extraction break down further into water-soluble proteins and sugars. Part of the brewing process that includes Wetting and Extraction.

Pre-Infusion: A minor adjustment to a brew cycle when an initial volume is dispensed, followed by a pause to allow for saturation of the material, then the remainder of the brew cycle progresses. This is also described as a "pre-soak."

Pulse Brew: A method used to increase the water contact time during a brew cycle. Pulse Brew can be programmed manually, by set time or through BrewMETER adjustments. This method is very useful for smaller volumes.

Satellite Brewer: A system that includes a mother brewing system that remains in one location (e.g., kitchen) and dispenses into portable, or removable, servers for remote service.

Wetting: Grounds begin to absorb hot water from the sprayhead and release gasses from the coffee. Part of the brewing process that includes Extraction and Hydrolysis.

BrewLOGIC®: A programming feature that compensates for flow rate variations to maintain consistent dispense levels when water quality is a consideration.

BrewMETER®: A programming feature that simplifies Pulse Brew and allows extraction manipulation with the touch of a button.

BrewWISE®: A programming feature with Radio Frequency Identification (RFID) communications between grinder, funnel and brewer for custom warmer and recipe management without error. Works in conjunction with SMART Hopper, SMART Funnel, and a Recipe Writer/Card.

BrewWISE® Recipe Writer/Card: Creates recipe cards or dedicated funnels for coffees, dramatically reducing equipment installation and calibration time. A box connects to a Windows® PC with a standard serial port and uses BUNN software to transfer information to the cards or a SMART Funnel, then to-and-from the BUNN BrewWISE brewer and grinder. Ensures consistently high quality coffee flavor at every location and can also make cards for advertising messages onto the brewer's display.

BrewWIZARD® – A programming feature that provides quick access to the most utilized setup parameters including a lock-out feature to prevent brewing when actual water temperature is below the Ready temperature. Features include: brew lock-out, brew ounces, enable ads, enter service number, and BrewMETER®.

BUNNLink®: An automated monitoring and communication system that detects pending service problems and forwards alerts for service.

Cool Froth®: Technology used in BUNN super automatic espresso systems that perfectly foams cold milk for great tasting iced beverages.

DBC®: Digital Brewer Control. BUNN was among the first in the dispensed beverage industry to introduce advanced beverage technology to the industry with Digital Brewer Control systems that allow users to precisely and consistently meet specific flavor profiles while also reducing training and labor costs.

Easy Pour®: An exclusive design used in decanters to assure convenient serving with a drip-proof, fast pouring lip from front or either side.

FlavorGard®: Technology that continuously monitors extract-to-water ratio and assures flavor consistency.

High Intensity®: Technology that mixes high viscosity concentrates thoroughly, consistently, and accurately to the required brix setting. The consistent results ensure the best quality beverage in the cup and contribute to maximum profits in the beverage program.

Infusion Series®: A product line of coffee/tea brewers that allow different brewing profiles from the same machine/footprint, saving valuable counter space.

Intellisteam®: Technology that allows the customer to see the milk frothing in the BUNN super automatic espresso systems with an integrated temperature sensor that simply cuts off steam through a wand when the milk reaches the preset temperature, eliminating the need to manually use a thermometer.

RPM Feedback: Technology on auger motors in BUNN specialty drink systems that monitor the auger revolutions per minute (RPM) and controls powder dosing for each beverage, eliminating product waste and ensuring consistency cup-to-cup.

Safety-Fresh®: A brew-thru lid with a spill prevention design and a vapor seal to maintain freshness.

Smart Funnel®: A funnel designed with a microchip that can receive information from an enabled grinder and transfer that information to an enabled brewer, managing the grinding and brewing process from start to finish. A SMART Funnel can be programmed to accept dedicated recipe information, reducing labor costs and minimizing brewing errors. Used in conjunction with BrewWISE technology.

Smart Hopper®: A hopper designed with a microchip that communicates the type of coffee contained in the hopper to an enabled grinder, managing the grinding and brewing process from start to finish. Used in conjunction with BrewWISE technology.

SmartWAVE®: Turbulence is an important element in brewing perfect coffee. SmartWAVE is a BUNN exclusive product design that uses technology to increase turbulence in the brew funnel, providing more contact between water and coffee and uniformity of extraction.

Soft Heat®: A docking server system with technology that thermostatically controls and automatically shuts off heat in the docking system once the preset temperature is reached and additionally monitors server volume. This is more beneficial than traditional warmer plates that heat continuously.

SplashGard®: An exclusive design with a shield next to the funnel handle that deflects hot liquids away from the user's hand.

ThermoFresh®: BUNN offers a full line of vacuum-insulated servers and brewers that brew directly into these servers that keep coffee at optimal flavor for hours and save on energy consumption and by not requiring warming plates.

TRADEMARKS

392; Air Infusion, AutoPOD, AXIOM, BrewLOGIC, BrewMETER, Brew Better Not Bitter, BrewWISE, BrewWIZARD, BUNN Espress, BUNN Family Gourmet, BUNN Gourmet, BUNN Pour-O-Matic, BUNN, BUNN with the stylized red line, BUNNlink, Bunn-OMatic, Bunn-O-Matic, BUNNserve, BUNNSERVE with the stylized wrench design, Cool Froth, DBC, Dr. Brew stylized Dr. design, Dual, Easy Pour, EasyClear, EasyGard, FlavorGard, Gourmet Ice, Gourmet Juice, High Intensity, iMIX, Infusion Series, Intellisteam, My Café, PowerLogic, Quality Beverage Equipment Worldwide, Safety-Fresh, savemycoffee.com, Scale-Pro, Silver Series, Single, Smart Funnel, Smart Hopper, SmartWAVE, Soft Heat, SplashGard, The Mark of Quality in Beverage Equipment Worldwide, ThermoFresh, A Partner You Can Count On, Air Brew, Air Infusion, Beverage Bar Creator, Beverage Profit Calculator, Brew better, not bitter., BUNNSource, Coffee At Its Best, Cyclonic Heating System, Digital Brewer Control, Nothing Brews Like a BUNN, Pouring Profits, Respect Earth, Respect Earth with the stylized leaf and coffee cherry design, Signature Series, Tea At Its Best, Phase Brew, The Horizontal Red Line, Titan, trifecta, Ultra, Velocity Brew are either trademarks or registered trademarks of Bunn-O-Matic Corporation.

BUNN SUSTAINABILITY FEATURES

RoHS Compliant: In keeping with our Sustainability Mission, BUNN electronics design can be made with NO hazardous substances and part assemblies are recyclable wherever possible.

Lead-free Solder is specified in the production of all electronic control boards.

Energy Saver Modes will lower power usage by disabling warmers and tank heater during periods of inactivity.

LED Lighting is being specified where possible for product displays. LED lights use considerable less energy than fluorescent or incandescent lighting and have a longer life.

Corrugated, Biodegradable Materials are gradually replacing Styrofoam packing.

HFC-free Foam Insulation (no hydro fluorocarbons) is now used exclusively to insulate Soft Heat® servers and the cabinets of liquid coffee and cold beverage dispensers.

GENERAL TERMS

Bypass (and variable bypass): A function of brewing, like dilution, that reduces strength of a concentrate but it is intended for hot beverages. Generally, hot water is blended with coffee concentrate. Variable bypass allows different bypass rates for various brew volumes (small, medium and large) within a recipe.

Cold brew lock-out: A programming feature that prevents brewing when actual water temperature is below the Ready temperature.

Dilution: A function used to reduce strength of a concentrate for cold beverages. Generally cold tap water is blended with tea or coffee concentrate.

Drip Time: Setting of time from the end of the spray head flow until the funnel flow stops (also applies to funnel lock).

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Wetting: Grounds begin to absorb hot water from the sprayhead and release gasses from the coffee. Part of the brewing process that includes Extraction and Hydrolysis.

Commercial Product Warranty

Bunn-O-Matic Commercial Product Warranty*

Bunn-O-Matic Corp. ("BUNN") warrants equipment manufactured by it as follows:

1) Airpots, thermal carafes, decanters, GPR servers, iced tea/coffee dispensers, MCR/MCP/MCA single cup brewers thermal servers and ThermoFresh servers (mechanical and digital)- 1 year parts and 1 year labor.

2) All other equipment - 2 years parts and 1 year labor plus added warranties as specified below: : -
   a) Electronic circuit and/or control boards - parts and labor for 3 years.
   b) Compressors on refrigeration equipment - 5 years parts and 1 year labor.
   c) Grinding burrs on coffee grinding equipment to grind coffee to meet original factory screen sieve analysis - parts and labor for 4 years or 40,000 pounds of coffee, whichever comes first.

These warranty periods run from the date of installation BUNN warrants that the equipment manufactured by it will be commercially free of defects in material and workmanship existing at the time of manufacture and appearing within the applicable warranty period. This warranty does not apply to any equipment, component or part that was not manufactured by BUNN or that, in BUNN's judgment, has been affected by misuse, neglect, alteration, improper installation or operation, improper maintenance or repair, non periodic cleaning and descaling, equipment failures related to poor water quality, damage or casualty. In addition, the warranty does not apply to replacement of items subject to normal use including but not limited to user replaceable parts such as seals and gaskets. This warranty is conditioned on the Buyer 1) giving BUNN prompt notice of any claim to be made under this warranty by telephone at (217) 529-6601 or by writing to Post Office Box 3227, Springfield, Illinois 62708-3227; 2) if requested by BUNN, shipping the defective equipment prepaid to an authorized BUNN service location; and 3) receiving prior authorization from BUNN that the defective equipment is under warranty.

THE FOREGOING WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ANY OTHER WARRANTY, WRITTEN OR ORAL, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF EITHER MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. The agents, dealers or employees of BUNN are not authorized to make modifications to this warranty or to make additional warranties that are binding on BUNN. Accordingly, statements by such individuals, whether oral or written, do not constitute warranties and should not be relied upon.

If BUNN determines in its sole discretion that the equipment does not conform to the warranty, BUNN, at its exclusive option while the equipment is under warranty, shall either 1) provide at no charge replacement parts and/or labor (during the applicable parts and labor warranty periods specified above) to repair the defective components, provided that this repair is done by a BUNN Authorized Service Representative; or 2) shall replace the equipment or refund the purchase price for the equipment.

THE BUYER'S REMEDY AGAINST BUNN FOR THE BREACH OF ANY OBLIGATION ARISING OUT OF THE SALE OF THIS EQUIPMENT, WHETHER DERIVED FROM WARRANTY OR OTHERWISE, SHALL BE LIMITED, AT BUNN'S SOLE OPTION AS SPECIFIED HEREIN, TO REPAIR, REPLACEMENT OR REFUND.

In no event shall BUNN be liable for any other damage or loss, including, but not limited to, lost profits, lost sales, loss of use of equipment, claims of Buyer's customers, cost of capital, cost of down time, cost of substitute equipment, facilities or services, or any other special, incidental or consequential damages.

** For BUNN Espress® Product Warranty visit bunn.com/pdfs/misc/BUNN_Espress_Espresso_Systems_Warranty.pdf*

USA • CANADA • MEXICO • UNITED KINGDOM • GERMANY • BRAZIL • CHINA

corporate headquarters

1400 Stevenson Drive Springfield, Illinois USA 62703
(+1) 217-529-6601 • 800-637-8606